

Nelson Family Recipe Book

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DEDICATION

THIS BOOK IS DEDICATED TO ANNIE, MINNIE, EDNA, AND GLADY'S, THE FIRST NELSON COOKS OF MY MEMORY. THINKING OF THE DIFFICULTIES THEY ENDURED EVERY DAY TO PUT THREE BIG MEALS ON THE TABLE (NOT TO MENTION AFTERNOON LUNCH) WITHOUT ELECTRICITY, REFRIGERATION, AND MODERN PLUMBING GIVES ME A GREAT APPRECIATION FOR THEM ALL AND FOR THE CONVENIENCES WE TAKE FOR GRANTED.

WE ALSO WANT TO THANK EVERYONE FOR SENDING SO MANY GREAT RECIPES. TIME DIDN'T ALLOW US TO TEST ALL THE RECIPES, BUT THE ONES WE DID TRY WERE DELICIOUS! WE HAVE NO EXPLANATION FOR THE FACT THAT OLIVE'S "FOUR FRUIT COMPOTE" HAS 5 FRUITS OR THAT DOLORES'S "THREE BEAN CASSEROLE" HAS 4 BEANS. WE ARE ALSO UNCERTAIN AS TO WHETHER LUTEFISK OR BULLHEAD ARE SUITABLE SUBSTITUTIONS IN GARY'S "CIOPPINO." PLEASE REFER ANY QUESTIONS TO THE CONTRIBUTORS.

A SPECIAL THANK YOU TO STACY FOR ALL THE HOURS SPENT AT THE COMPUTER TYPING AND EDITING.

JOYCE MUELLER
APRIL 1996

STACY'S NOTE: PLEASE CHECK RECIPES YOU CONTRIBUTED TO THIS PROJECT FOR MAJOR ERRORS THAT COULD BE PROBLEMATIC AND ALERT THE FAMILY.

Breads

DropBooks

Oatmeal Buns

Harriet Stanley

1 cup quick oatmeal
2 cups boiling water
1 teaspoon salt
½ cup molasses
1/3 cup shortening

2 eggs
2 packages dry yeast
½ cup warm water
5½ - 6 cups flour

Mix quick oatmeal and 2 cups boiling water. Add salt, molasses, and shortening. (Boiling water will melt the shortening.) Let cool. Then add eggs and dry yeast dissolved in ½ cup warm water. Add 5½ - 6 cups flour. Dough will be soft. Let rise once, then form buns. Grease hands as dough is sticky. Let rise again. **Bake 20 minutes at 350°.**

I use my Oster bread hooks for these. Grease the top of the hooks so dough won't climb them. Easy & fast.

Oatmeal Bread

DoLores Kounovsky

2 packages dry yeast
1 cup warm water
¼ cup dark molasses
½ teaspoon salt
½ cup flour
1 ¼ cups scalded milk, cooled to lukewarm

¼ cup honey or molasses
1 egg
2 teaspoons salt
2 cups flour
2 tablespoons soft shortening
1 cup quick rolled oats
3 ½ cups flour

Makes 2 or 3 Loaves.

In a large bowl combine yeast, warm water, dark molasses, salt and ½ cup flour. Beat until smooth and let stand in a warm place about 15 minutes. Add scalded milk, honey or molasses, egg, salt, 2 cups flour, shortening and oatmeal. Beat 2 minutes with an electric mixer. Gradually add about 3 ½ cups more flour. Form into smooth ball, cover bowl and let stand 10 minutes. Knead dough for 5 minutes and shape into 2 or 3 balls. Cover with bowl and let rest 10 minutes more. Shape into 2 or 3 loaves and place in 2 standard loaf pans or 3 - 8" x 4" pans. Cover and let rise in a warm place 45 to 60 minutes, or until doubled in bulk. **Bake at 375° for 35-40 minutes.**

Mother's Whole Wheat Bread

Alice Sullivan

4 cups whole wheat flour
7 cups white flour
1 cake yeast
2 ½ tablespoons sugar

3 tablespoons molasses
4 tablespoons shortening
3 teaspoons salt
3 ½ cups water

Bake 1 hour in 375° oven.

Whole Wheat Bread

Harriet Stanley

½ cup warm water	1 cup sugar
2 teaspoons sugar	4 tablespoons molasses
2 packages yeast	1 tablespoon salt
¾ cup shortening (I use Crisco)	4 cups whole wheat flour
4 cups warm water	8 cups white bread flour

Mix ½ cup warm water, 2 tsp. sugar, and yeast. Set aside. In a large bowl, mix together shortening, 4 cups warm water, 1 cup sugar, molasses, and salt. Add yeast mixture, then flours. Work dough well. Put in a warm place to raise ½ hour. Knead down. Let dough raise another 45 minutes. Knead down. Let raise another 45 minutes. Shape into bread loaves. Put into greased (sprayed) bread pans. Should make six small loaves. Don't make large loaves. Let raise approx. 1½ hours. **Bake 350° (preheated oven) for about 40 minutes.**

Overnight Buns

Olive Jacobson

4 cups water	2 ½ packages of yeast
2 cups sugar	¼ cup water
1 cup oil	1 cup bran
2 tablespoons salt	11 ½ cups flour
4 beaten eggs	

Boil 4 cups water, 2 cups sugar, and 1 cup oil together for 5 minutes. Cool to luke warm. Add 2 Tbsp. salt, 4 beaten eggs, 2 ½ packages of yeast dissolved in ¼ cup water. Add 1 cup bran flakes and 11 ½ cups flour or enough to make a soft dough. Let raise in a warm place. Can be punched down many times. Form buns in evening. Cover with cloth and set on counter overnight. **Bake at 350° for 10-12 minutes.**

I usually start this mixture at about 4:00 in the afternoon. It works to start in the morning and bake when ready in mid afternoon. Can be used to make caramel or cinnamon rolls.

Quick No-Knead Rolls

Kathryn Stanley

¾ cup hot water	2 tablespoons sugar
½ cup canned milk	3 ½ cups flour
2 packages yeast	1 teaspoon salt

Dissolve yeast in water and milk. Add sugar, 1 ½ cups flour, and salt; mix until well mixed. Add 2 cups flour, mix well. Let set 5 minutes. Shape into rolls and let raise until double. **Bake at 350° for 15-20 minutes.** I use these when I make harvest soup or beef stew. They are easy and good, though they are a heavier roll than ones that raise twice. I double this recipe, it makes enough to fit Grama Stanley's old baking pan that Mom Stanley gave to me, don't know the size, a little longer than a 9 x 13 pan.

Buns

Olive Jacobson--recipe from her mom, Gladys Nelson

1 quart milk or 2 c. milk + 2 c. water	½ cup oil
2 packages yeast	5 cups flour
1 teaspoon sugar	1 or 2 eggs can be added
1 cup white sugar	6 cups flour
2 tablespoons salt	

1 quart of milk or 2 cups milk and 2 cups water warmed to luke warm. Dissolve yeast in small amount of warm water and 1 tsp. sugar. Add yeast to milk mixture. Also add 1 cup white sugar, salt, and oil. Gradually add 5 cups flour, mixing well. Let mixture raise until bubbly. (1 or 2 eggs can be added now.) Add 6 more cups flour. Mix well and knead. Let raise until doubled. Punch down dough and let raise again. Buns can then be formed and placed on cookie sheets. When doubled in size they should be **baked in a 350° to 375° oven for 15-17 minutes**. This recipe can be used for making caramel rolls also.

White Bread

Olive Jacobson--recipe from her mom, Gladys Nelson

2 cups milk	flour
3 tablespoons shortening	2 packages yeast
4 teaspoons salt	½ cup warm water
2 tablespoons sugar	1 teaspoon sugar
3 cups water	

Scald milk and pour over shortening, salt, and 2 T sugar. Add 3 cups water to make mixture lukewarm. Beat in flour to make a thick sponge. Add yeast dissolved in ½ cup warm water and 1 tsp. sugar. Mix well. Let rest until sponge mixture becomes bubbly, about 20 minutes. Add flour and knead until dough is no longer sticky and is firm. (Mom didn't give the amount of flour.) Let mixture rest and knead down 2 or 3 times at 20 minute intervals. Turn into large greased container. Let raise in warm place until double in size. Knead down again. Divide the dough into 5 equal parts, form into loaves and put into greased bread pans. Let raise until double in size. **Bake at 375° for 20 minutes, then turn heat to 350° and bake 25 minutes longer.**

Easy Caramel Rolls

Mueller Family

16 frozen cinnamon rolls	1 stick margarine
1 cup brown sugar	1 cup vanilla ice cream
½ cup white sugar	

Melt sugars, margarine and ice cream in 9 x 13 pan on stovetop, mixing together. Arrange frozen rolls in warm sauce. Preheat oven to 200° and turn off. Let rolls rise in oven until double in size. **Bake 30 minutes at 350°**. Cool 5 min. in pan, then invert. Can be made in two round cake pans. We use this sauce for rolls with homemade or bread machine bread dough too.

Donut Balls

Olive Jacobson--recipe from her mom, Gladys Nelson

3 eggs, beaten	dash of nutmeg
1 cup sugar	4 cups flour with
2 cups milk	2 tablespoons baking powder,
2 tablespoons oil	sifted together

Mix ingredients together well. drop by spoonfuls into hot oil.

Bewitching Blueberry Pancakes

Kim Toney

2 ½ cups flour	2 eggs
5 teaspoons baking powder	1 ½ cups milk
6 tablespoons sugar	6 tablespoons oil
1 ½ teaspoons salt	1 cup washed blueberries

Stir all ingredients together and fry on a hot griddle.

Cowpuncher Biscuits

Kim Toney--recipe from her grandma, Gladys Nelson

2 cups flour	2 tablespoons powdered sugar
1 egg	2 tablespoons oil
¾ cup milk	dash of salt
2 teaspoons baking powder	

Sift dry ingredients. Mix with milk and egg. Add oil last. **Bake** in muffin tins **25 minutes at 350°**. Makes 12. I use pancake syrup on them.

Garlic Bubble Bread

Deb Stanley

1 loaf frozen white bread dough	1 teaspoon parsley flakes
1 egg beaten	½ teaspoon garlic powder or
¼ teaspoon salt	1 tablespoon minced garlic
¼ cup oleo, melted	

Thaw dough and cut into walnut size pieces. Mix the oleo, egg, parsley flakes, salt and garlic. Dip pieces into this mixture and place in greased loaf pan. Cover, let rise until double. **Bake 375° for 30 minutes**. Cool in pan 10 minutes. We love the fresh garlic.

Chewy Bread Sticks

Mueller Family

1 package yeast	5 - 5 ½ cups flour
1 ½ cups warm water	salt, parmesan cheese, garlic powder or garlic
1 tablespoon honey	salt

Chewy Bread Sticks, continued

Dissolve yeast in warm water; add honey. Add flour gradually; mix together and knead 10 minutes. Heat oven to 200°, then turn off. Let dough rise in oven. Cut into 32 pieces and roll into 10 inch ropes. Put on greased cookie sheets, eight to a sheet. Let rise 15 minutes. Brush with butter, sprinkle with salt or other seasonings (Our favorites are listed above. You could also try onion salt, Italian seasonings, sesame or poppy seeds.) **Bake at 400° for 8-12 minutes.** Watch for browning on the bottoms.

Cheese Garlic Biscuits

Greta Jacobson

2 cups Bisquick	¼ cup margarine
2/3 cup milk	¼ teaspoon garlic powder
½ cup shredded cheddar cheese	

Heat oven to 450°. Mix Bisquick, milk and cheese until soft dough forms. Beat vigorously for 30 seconds. Drop by spoonfuls onto ungreased baking sheet. **Bake for 8-10 minutes** until golden brown. Combine margarine and garlic powder. Brush over warm biscuits before removing from baking sheet. Serve warm. Makes 10-12 biscuits.

Flour Tortillas

Stacy Mueller

4 cups flour	½ cup shortening
2 tsp. salt	1 cup lukewarm water (or a little more)

Blend flour, salt, and shortening with pastry blender or forks until shortening is very well distributed. Add lukewarm water and blend well. Turn out onto lightly-floured board and knead about 50 strokes. Divide dough into 15 roughly equal sections. Cover with cloth; rest for at least 15 minutes. Roll each section of dough into a very thin "circle". (My circles usually aren't very circular.) Cook on a moderately hot ungreased skillet, turning once.

It works well to roll one tortilla while another is cooking, especially if you have a helper. Your skillet should be warm enough to cook one side in about one minute. You will need to experiment with your cookware and stove to achieve the right combination. I usually have to sacrifice the first one as a "test tortilla" and throw it out. I like using our heavy cast iron skillet. After cooking one tortilla, put it on a plate and cover with a towel. Pile rolled tortillas on top as they wait to cook and they will get soft and more elastic from the warmth. You can gently tug them even thinner with your fingers before cooking.

Wrap and store in refrigerator or freeze. To reheat, pat both sides with water and warm directly on the rack in a 300° oven for a few minutes. This will also make the tortillas softer, as long as you don't leave them in too long.

Corn Fritters

Kathryn Stanley

2/3 cup flour	¼ cup butter, melted
1 teaspoon baking powder	1 (12 oz.) can whole kernel corn
½ teaspoon salt	½ cup milk
2 teaspoons sugar	2 eggs, beaten
1 tablespoon minced onions	

Heat pancake griddle as for pancakes. Sift together flour, baking powder, salt, and sugar. Mix together onion, butter, corn, milk, and eggs. Add flour to corn mixture, beat until smooth. Use ¼ cup batter for each fritter. Cook as you would pancakes, and butter as you take them off, serve hot. These are really good with steak, meatloaf, anything!

Blueberry Muffins

Richard Jacobson

1 egg, beaten slightly	½ cup sugar
½ cup milk	2 teaspoons baking powder
¼ cup oil	½ teaspoons salt
1 ½ cups flour	1 cup frozen blueberries

Mix egg, milk, and oil. Sift together flour, sugar, baking powder, and salt. Add blueberries. Do not overmix. 20 stirs should mix flour in. Grease muffin tins. **Bake at 375° for 20-25 minutes.**

☺ Amy tells us that her dad has been making these muffins every Sunday morning since he and Olive got married. They would eat the entire batch all by themselves. Now that their kids are out of the house, they are back to eating the entire batch again.

Applesauce Muffins

Eunice Nelson

1 ½ cups sugar	½ teaspoon baking soda
½ cup margarine, softened	½ teaspoon cloves
2 eggs	¼ teaspoon salt
2 cups flour	1 cup applesauce
1 teaspoon cinnamon	

In mixing bowl, cream sugar and butter. Add eggs, one at a time, beating well after each addition. Combine dry ingredients; add to the creamed mixture alternately with applesauce. Mix until just combined. Fill greased muffin cups 2/3 full. **Bake at 350° for 20-25 minutes.** Makes about 18 muffins.

Rhubarb Muffins

Kathryn Stanley

1 ¼ cup brown sugar
½ cup salad oil
2 teaspoons vanilla
1 egg
1 cup buttermilk
2 ½ cups flour
½ teaspoon salt

1 teaspoon baking soda
1 teaspoon baking powder
2 cups rhubarb, finely diced
½ cup pecans (I leave nuts out.)
1 teaspoon cinnamon
1/3 cup sugar
1 teaspoon melted butter

Combine and beat together brown sugar, oil, vanilla, egg, and buttermilk. Sift together flour, salt, baking soda, and baking powder. Mix with liquid mixture; add rhubarb and pecans. Place in greased muffin tins and top with mixture of cinnamon, sugar, and butter. **Bake 20 minutes at 400°** or until they are brown and spring back when lightly touched. Let cool slightly and remove from muffin pans. I run my rhubarb through my food processor to dice.

Raspberry Muffins

DoLores Kounovsky

Muffin Batter:

1 ½ cups all purpose flour
½ cup granulated sugar
2 teaspoons baking powder
¼ teaspoon salt
½ teaspoon cinnamon
1 egg, lightly beaten
½ cup butter or margarine, melted
½ cup milk
1 cup fresh or frozen raspberries,
thawed if frozen
1 teaspoon grated lemon peel (or
Realemon juice)

Topping:

½ cup finely chopped pecans
½ cup firmly packed brown sugar
¼ cup all purpose flour
1 teaspoon ground cinnamon
1 teaspoon grated lemon peel
2 tablespoons butter or margarine, melted

Glaze:

½ cup confectioners sugar
1 tablespoon lemon juice

Preheat oven to 350°. Combine flour, granulated sugar, baking powder, salt, and cinnamon in medium mixing bowl. Make a well in the center of the dry ingredients and add the egg, melted butter, and milk. Stir just until all ingredients are combined. Gently stir in raspberries and 1 teaspoon lemon peel. Fill each cup of 12 cup paper-lined muffin tins ¾ full with batter.

Combine topping ingredients, adding butter after other items are mixed together. Sprinkle mixture over the top of each muffin. **Bake 20-25 minutes** or until golden brown. Combine glaze ingredients; stir until smooth. Drizzle over warm muffins. Yield: 2 dozen muffins.

Six Week Bran Muffins

Carmen & Bill Biddle

1 - 15 ounce box Bran Flakes cereal	4 eggs, beaten
2 cups honey (3 cups sugar)	1 cup oil
5 cups flour	1 quart buttermilk
5 teaspoons baking soda	2 cups raisins
1 teaspoon salt	

Mix cereal, sugar-honey, flour, soda, and salt. Add eggs, oil, and buttermilk. Store in covered container in refrigerator up to 6 weeks. **Bake at 350° for 12-15 minutes.**

Applesauce Bread

Stacy Mueller

1 cup unsweetened applesauce	2 cups all purpose flour
¼ cup butter or margarine, melted	½ cup packed brown sugar
¼ cup liquid honey	2 teaspoons baking powder
2 large eggs	½ teaspoon salt
1 teaspoon vanilla	½ teaspoon ground cinnamon
¾ cup raisins	½ teaspoon grated nutmeg

Whisk applesauce, butter, honey, eggs, and vanilla in medium bowl until well blended; stir in raisins. Thoroughly mix flour, sugar, baking powder, salt, cinnamon, and nutmeg in a large bowl. Pour liquid mixture over dry ingredients and fold in just until combined; do not overmix. Spoon batter into sprayed or greased pan, smoothing it on top. **Bake 50 minutes at 350°.** Test with toothpick. Cool on rack before slicing. I sometimes reduce the amount of raisins and add chopped nuts. This bread is very good when sliced and toasted. I make my own unsweetened applesauce for this recipe: Warm peeled and chopped apples over medium high heat in a saucepan until softened. Mash with potato masher, leaving them a little chunky.

Blender Banana Nut Bread

Joyce Mueller

2 ½ cups flour, sifted	1/3 cup soft butter
3 teaspoons baking powder	1 egg
½ teaspoon salt	3 small bananas, cut up
¾ cup walnuts	½ cup milk
1 cup sugar	

In medium bowl, mix together flour, baking powder, and salt; set aside. Chop walnuts in blender for 10 seconds. Add to dry ingredients. Put sugar, butter, egg, bananas, and milk in blender; blend for about 15 seconds or until well mixed. Pour over dry ingredients and mix until ingredients are well moistened. Pour batter into greased 9 x 5 loaf pan. **Bake in preheated 350° oven for 1 hour.** Cool on rack.

Cranberry Bread

Joyce Mueller--recipe from her sister, DoLores Kounovsky

2 cups flour	1 cup sugar
1 teaspoon baking powder	2 tablespoons melted butter
½ teaspoon soda	water
½ teaspoon salt	1 egg, well beaten
zest and juice of 1 orange or 2 tablespoons Realemon juice	1 cup sliced raw cranberries
	½ cup nuts

Sift together flour, baking powder, soda, and salt. Add sugar. Put orange juice and zest or lemon juice into a one-cup measure. Add melted butter and enough water to make $\frac{3}{4}$ cup liquid. Add liquid to dry ingredients and mix well. Add egg, then cranberries and nuts. Beat well. **Bake 1 hour at 350°** in a 9 x 5 loaf pan. Can be made in two small (about $7\frac{1}{2}$ x 3 $\frac{1}{2}$) loaf pans--bake 45 minutes.

DropBooks

Soups

DropBooks

Cheese & Potato Wild Rice Soup

Kim Toney

½ cup wild rice, uncooked	carrot curls
1 ½ cups water	2 (10 oz.) cans cream of potato soup,
½ pound bacon, cut into pieces	diluted with 1 can liquid
¼ cup chopped onion	(½ milk, ½ water)
1 quart milk	2 ½ cups grated American cheese

Combine wild rice and water. Cook over low heat for 45 minutes. Drain; set aside. Fry bacon and onion. Drain on towel. Place soup in large kettle and dilute. Stir in milk, bacon, onion, cheese, and cooled rice. Stir until cheese is melted. Garnish with carrot curls.

Cheddar Cheese Soup

Joyce Mueller--recipe from her sister, DoLores Kounovsky

1 large onion	2 large potatoes, pared & cubed (3 c.)
1 cup chopped celery	3 cups milk
¼ cup butter or margarine	3 cups shredded sharp cheddar cheese
¼ cup all purpose flour	(12 ounces)
¾ teaspoon dry mustard	¼ teaspoon pepper
2 teaspoons Worcestershire sauce	salt (optional)
2 cups chicken broth	½ pound kielbasa sausage (optional)
2 medium carrots, chopped (1 cup)	

Sauté onion and celery in butter in kettle 3 minutes or until soft. Stir in flour, mustard and Worcestershire sauce. Cook, stirring, 2 minutes or until vegetables are evenly coated and mixture is bubbly. Stir in broth, carrots, and potatoes. Optional: add kielbasa sausage cut into ¼" slices, if you wish. Bring to boiling. Lower heat; cover; simmer, stirring occasionally, 25 minutes or until potatoes and carrots are tender. Add milk. Cook over medium heat until ALMOST boiling; do not boil. Reduce heat to low; stir in cheese until melted. Add pepper and salt, if you wish. Ladle into soup tureen or heated soup bowls. Garnish with extra cheese.

Garden Potato Chowder

Kim Toney

4 cups potato slices	1 chicken bouillon cube
½ cup carrot slices	pepper
½ cup celery slices	1 cup milk
¼ cup chopped onion	2 tablespoons flour
1 ½ cups water	8 ounces Velveeta

In a large saucepan, combine vegetables, water, bouillon cube, pepper; bring to a boil. Reduce heat, cover, simmer 12-15 minutes until vegetables are tender. Gradually add milk to flour, stirring until blended. Add flour to vegetables, stirring constantly until mixture boils and thickens. Add Velveeta and heat until cheese is melted and chowder is hot.

Cheddar Cheese Beer Soup

Gary Nelson

¼ cup butter or margarine	4 cups chicken stock or regular canned chicken broth
½ cup thinly sliced celery	
½ cup diced carrots	1 ½ cups (6 oz.) shredded sharp cheddar cheese
½ cup chopped onion	2 tablespoons grated parmesan cheese
½ cup all purpose flour	1 can (12 oz.) beer
½ teaspoon dry mustard	salt
¼ teaspoon thyme leaves	pepper

In 3-quart pan, melt butter over medium heat. Add celery, carrots, and onion; cook, stirring occasionally, until onion is soft (about 10 min.). Stir in flour, mustard, and thyme and cook for one minute. Gradually add stock. Bring to a boil over medium-high heat, stirring often; reduce heat, cover, and simmer, stirring occasionally, until vegetables are tender (12-15 minutes). Stir in cheddar and parmesan cheeses; when melted, add beer. Heat until steaming. Season to taste with salt and pepper. Serve with pretzels. Makes 4-6 servings.

Cream of Mushroom Soup

Tricia Diehl

¼ cup butter	1 cup half and half
¾ cup chopped green onions	1 cup chicken broth
2 cups chopped mushrooms	¼ teaspoon salt
2 tablespoons flour	1/8 teaspoon pepper

In a large skillet, cook green onions in butter over low heat for 5 minutes. Add mushrooms and cook 2 minutes. Add flour and cook 3 minutes. Remove pan from heat; add chicken broth and half and half with whisk. Bring soup to a boil over moderate heat. Simmer, stirring, for 5 minutes. Add salt and pepper.

Knephla Soup

Mueller Family

3-4 medium potatoes	1 ¼ cups water
2-3 bay leaves	2-3 cups milk
2 cups flour	1 medium onion
1 tablespoon (or less) salt	¼ cup butter or margarine

Peel and dice potatoes. Place in large kettle; add bay leaves and enough water to cover. Bring to a boil, cooking until potatoes are soft, about 15 minutes. Meanwhile, mix flour, salt, and water to form a soft dough. Knead slightly, adding more flour as necessary to make dough manageable. Roll dough out flat and cut knephlas with a pizza cutter, or form ropes of dough about as thick as your thumb, press flat, and snip off short pieces with kitchen scissors. Once potatoes are cooked, stir in knephlas; boil 5 minutes. You may need to add more water. Knephlas should float when done. Add milk and heat until warm. Fry chopped onion in butter until golden brown; do not overcook. Mix onions into warm soup; serve. Add salt and pepper to taste.

Knoepfla Soup

Deb Stanley

Raw potatoes, diced	1 medium onion, diced
celery & carrots, diced	2 cans cream of chicken soup
3 quarts water	3 cups flour
1 large can chicken broth	2 eggs
4 tablespoons chicken base	1 cup milk
4 tablespoons butter	1 teaspoon salt
2 cups cream	1 teaspoon baking powder

Combine water, broth, potatoes, onion, celery, carrot, chicken base. Mix together flour, eggs, milk, salt, and baking powder for knoeplfas. When water is boiling and potatoes have softened, snip knoeplfa dough in boiling water. Cook 15 minutes. Add cream, cream of chicken soup, and butter. Very good.

Knefla Soup

DyVonne Nelson

6 potatoes, peeled & cut into bite size	5 cups water
2 onions, chopped	1 teaspoon salt
1 carrot, pared and sliced	pepper
1 stalk celery, sliced	1/3 cup butter
4 chicken bouillon cubes	1 (13 oz.) can evaporated milk
1 tablespoon parsley flakes	

Combine all ingredients but milk in large kettle and simmer until vegetables are tender. Add knefla. Simmer 30 minutes. Add evaporated milk just before serving.

Knefla:

2 cups flour	1 teaspoon salt
1 egg	1 cup milk

Mix and form into long strips. Cut dough in small pieces.

Creamy Potato Bisque

Gary Nelson

Just by adding or switching a few ingredients, you can turn this creamy potato soup into a fresh mushroom-potato variation or an elegant shrimp, crab, or clam bisque.

6 tablespoons butter or margarine	4 cups chicken stock or reg. strength canned
1 large onion, chopped	chicken broth
1 cup chopped celery, including some leaves	4 cups milk
4 cups peeled, diced thin-skinned potatoes	3 tablespoons cornstarch
¼ cup finely chopped parsley	¼ cup water
About ½ teaspoon salt	Finely chopped parsley
About ¼ teaspoon pepper	

In a 5 to 6-quart pan, melt 4 tablespoons butter over medium heat. Add onion and celery and cook, stirring occasionally, until onion is very soft (about 15 minutes). Add potatoes, ¼ cup parsley, salt, pepper, and stock. Bring to a boil over high heat; reduce heat, cover, and simmer until potatoes are tender (about 30 minutes). Stir in milk and heat, covered, until steaming. Do not boil. Stir together cornstarch and water and add to soup. Continue cooking and stirring until soup boils and thickens. Season to taste with more salt and pepper, if desired. Just before serving, pour in soup tureen, floating remaining 2 tablespoons butter on top, and sprinkle with parsley. Makes 6-8 servings.

Mushroom and Potato Bisque: Follow directions for **Creamy Potato Bisque**, but stir in ½ pound sliced mushrooms with stock.

Shrimp Bisque: Follow directions for **Creamy Potato Bisque**, but stir in 1 ¼ pounds **small cooked shrimp** or 2 packages (12 oz. each) frozen cooked shrimp, partially thawed, just before adding cornstarch mixture.

Clam Bisque: Follow directions for **Creamy Potato Bisque**, adding **1 bay leaf** with salt and pepper. Stir in 1 pound of **crabmeat** just before adding cornstarch mixture.

Minced Clam Bisque: Follow directions for **Creamy Potato Bisque**, but omit the 4 tablespoons butter. Instead, use 5 slices **bacon**, cut into 1-inch pieces. Cook bacon in pan over medium heat until limp (about 5 minutes). Spoon off and discard all but 3 tablespoons of the drippings. Add onion and celery and cook as directed. Stir in 4 cans (6 ½ oz. each) **minced clams** and their liquid just before adding milk.

Black Bean Soup

Alice Sullivan

1 cup dry black beans	1/8 teaspoon cayenne pepper
6 cups either chicken or beef stock	1 bay leaf
1/4 cup oil	1 teaspoon salt
1 cup chopped celery	2-4 pepper corns
1 cup chopped onion	2 whole cloves
2 cloves garlic, crushed	1/2 cup powdered milk
1/3 cup uncooked brown rice	

Soak beans overnight. Drain and cook with 6 cups stock until tender, about 2 hours. In large Dutch oven, heat oil; sauté celery, onion, and garlic until soft. Add rice and sauté 2-3 minutes longer. Stir in 1 cup of stock from beans. Add beans and rest of liquid in which they were cooked. Add remaining ingredients except milk. Cook 1-2 hours. Blend milk with 1/2 cup soup broth; add mixture to soup. Serve garnished with chopped green onion and lime slices, if desired. 4-6 servings.

DropBooks

Vegetables

DropBooks

Sweet Potato Casserole

Joan Nelson

3 cups canned sweet potatoes
½ cup milk
2 eggs
½ cup butter
½ cup sugar

Topping:
1 cup brown sugar
½ cup flour
1/3 cup butter
1 cup pecans

Mix topping ingredients in a small bowl; set aside. Mix all other ingredients with blender (or with hand mixer on high) until smooth. Spread in greased 9 x 13 baking dish. **Bake at 350° for 35 minutes.** Remove and stir. Then sprinkle topping over and **bake for an additional 10 minutes.**

Southern Sweet Potatoes

Kim Toney

¼ cup butter
¾ cup sugar
¾ cup brown sugar

2 eggs
½ cup whipping cream
3 cups grated sweet potatoes (raw)

Cream butter and sugars, add eggs and beat well. Combine with cream and sweet potatoes. Pour in greased 2 quart casserole. **Bake at 350° uncovered for 1 hour.**

Ready Ahead Potatoes

Eunice Nelson

4 pounds potatoes (12 medium)
1 (8 oz.) package cream cheese,
softened
1 cup dairy sour cream
2 teaspoons salt
1/8 teaspoon pepper

1 clove garlic, crushed
¼ cup chopped chives (may use pink
and green salad onions)
½ teaspoon paprika
1 tablespoon butter

Cook potatoes in boiling, salted water until tender. Mash potatoes with electric mixer. Add cream cheese, sour cream, salt, pepper, and garlic. Beat at high speed until smooth and light. Stir in chopped chives. Spoon into a lightly greased 10-cup baking dish, sprinkle with paprika. Dot with butter. **Bake at 350° for 30 minutes** until golden and heated through.

Buffet Potatoes

Kim Toney

4 medium size baking potatoes
3 tablespoons butter
salt and pepper

½ cup grated process American cheese
½ cup light cream or whole milk

Peel potatoes; cut lengthwise in strips like french fries. Place in greased baking dish. dot potatoes with butter, salt, and pepper, and cheese. Pour cream over all. Cover with aluminum foil and **bake at 425° for 40-45 minutes.**

Calico Beans

Deb Stanley

½ pound ground beef, browned and drained	1 can butter beans
½ pound bacon, cubed and browned	1 can pork and beans
½ cup catsup	1 can kidney beans
1 teaspoon salt	¾ cup brown sugar
2 teaspoons vinegar	1 teaspoon mustard

Mix well. Bake at **350° for 40-60 minutes**. Can omit hamburger and use more bacon. I use crock pot sometimes--takes 2 hours.

Carrot Casserole

DyVonne Nelson

1 package or 4-5 cups frozen carrots or 4 cups cooked carrots	1/3 pound oleo or butter
Velveeta cheese, shredded	1 large onion, grated
	potato chips

Cook carrots; sauté onion in butter; shred cheese. Alternately place carrots, onions, and cheese in layers in casserole, ending with cheese. Top with potato chips. **Bake 30 minutes in 325° oven.**

California Blend Vegetables

Eunice Nelson

California Blend vegetables	1 bag crushed Ritz crackers
Velveeta cheese	¼ cup butter

Precook vegetables. Put in greased casserole. Add a layer of Velveeta cheese over vegetables and crushed crackers. Drizzle with butter. **Bake at 350° until cheese melts, about 15 min.**

Green & Gold Casserole

Kathryn Stanley

2 pounds zucchini	¼ teaspoon pepper
½ teaspoon salt	1 teaspoon grated onion
½ cup water	1 (12 oz.) can whole corn
2 eggs, beaten	¼ pound shredded cheddar cheese

Slice zucchini in ¼" pieces; place in pan with salt and water. Cover; boil for 10 minutes; drain well and mash. Mix eggs, pepper, and onion; add to mashed zucchini. Pour in corn and cheese. Top with more cheese and **bake at 350° for 30-40 minutes**. This goes with any kind of meat, even my kids like it.

Scalloped Corn

Jill Kounovsky

22 saltine crackers

1 egg

1 cup milk

½ teaspoon minced dried onion

¼ teaspoon salt

dash pepper

1 (17 oz.) can cream-style corn

1 tablespoon butter

Put crackers into a plastic bag and crush with a rolling pin. In casserole dish, beat egg with fork. Stir in milk, onion, salt, and pepper. Measure 2/3 cup of the cracker crumbs and add to milk mixture. Put rest of crackers aside. Add corn to milk mixture. Put butter into a skillet; melt on low heat. Pour over crumbs in bowl and stir to mix well. Sprinkle crumbs over corn mixture. **Bake for 1 hour at 350°.**

Pea Casserole

DyVonne Nelson

½ cup butter

½ cup onions

½ cup celery

½ cup green pepper (optional)

1 bag frozen peas

1 can cream of mushroom soup

pimento

1 can water chestnuts

Sauté butter, onions, celery, and green peppers. Add peas--mushroom soup placed on top--pimento and water chestnuts. **Bake ½ hour, covered.** Then stir gently and **bake an additional ½ hour, uncovered.**

DropBooks

Salads

DropBooks

Cranberry Salad

Olive Jacobson

- | | |
|---------------------------------------|--------------------------------|
| 1 pound frozen cranberries | 1 pound miniature marshmallows |
| 1 cup sugar | ½ pint whipped cream |
| 1 cup crushed pineapple, well drained | |

Grind cranberries. Add sugar and pineapple; let stand for one hour. Add marshmallows; let stand several hours or overnight. Add whipped cream, mix together and serve. Looks pretty in a crystal bowl.

Fresh Cranberry Salad

Eunice Nelson

- | | |
|--------------------------------------|--|
| 1 package (12 oz.) fresh cranberries | 2 cans mandarin oranges, drained and cut in small pieces |
| 1 ½ cups sugar | 1 cup chopped walnuts or pecans |
| 3 cups boiling water | 1 can crushed pineapple, undrained |
| 3 packages (3 oz. each) orange jello | |

Grind cranberries in food grinder, stir in the sugar to blend. Set aside. Dissolve gelatin in water; cool until mixture begins to thicken. Add to cranberry mixture. Add oranges, nuts, and pineapple. Stir well; pour into lightly oiled 8-cup mold. Chill overnight. Unmold and serve on a plate of crisp greens. 16 servings.

Jello Cranberry Mold

Joyce Mueller

- | | |
|---|---|
| 1 (3 oz.) package jello, any red flavor | 1 can (8 oz.) whole berry cranberry sauce |
| 1 cup boiling water | 1 cup diced apples or celery |
| ¾ cup canned pineapple juice | 1/3 cup coarsely chopped nuts |

Dissolve gelatin in boiling water. Add pineapple juice and cranberries. Chill until slightly thickened. Stir in remaining ingredients. Pour into 4-cup mold or individual molds. Chill until firm. Unmold. Makes 3 ½ cups or 10 relish servings. Recipe may be doubled; use only 1 cup canned pineapple juice.

Cranberry Peach Mold

Olive Jacobson

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|-------------------------------|------------------------------|
| 1 cup jellied cranberry sauce | ½ cup water |
| 1 package raspberry gelatin | 2 cups sliced canned peaches |
| 1 ½ cups boiling water | 1 cup dairy sour cream |
| 1 package lemon gelatin | |

Mash cranberry sauce; add raspberry gelatin. Pour 1 ½ cups boiling water over to dissolve the gelatin. Pour into a 5 ½ cup mold; chill until almost set. Dissolve lemon gelatin in ½ cup boiling water. Drain peaches, reserving ½ cup syrup; add syrup to gelatin. Stir in sour cream. Chill until partially set; add peaches; pour over raspberry layer. Chill till firm.

Red Hot Salad

Joan Nelson

1 package unflavored gelatin	½ cup red hots
2 packages red jello	2 cups 7 Up
2 cans applesauce	

Mix jello powders, applesauce, and red hots together in sauce pan. Bring to a boil over low heat. Pour into glass 9 x 13 serving dish and carefully add 7 Up. Place in refrigerator until set.

Strawberry Nut Salad

Alice Sullivan

2 small (or 1 large) pkg. strawberry gelatin	Topping:
1 cup boiling water	1/3 cup sugar
2 packages frozen sliced strawberries	2 tablespoons flour
3 bananas, mashed	2 tablespoons butter
1 (No. 2) can crushed pineapple, drained	2 beaten eggs
1 cup broken walnuts	1 cup pineapple juice
1 pint sour cream (I don't use this much.)	1 cup heavy cream or 1 pkg. Dream Whip

Dissolve jello in hot water; stir in thawed strawberries and juice, pineapple, banana and nuts. Pour ½ mixture in 9 x 13 pan or large mold; refrigerate until firm, about 1 ½ hours. Spread with sour cream, then spoon gently the remaining mixture and refrigerate. For topping, combine sugar, flour, and egg; stir in pineapple juice. Cook over low heat, stirring constantly until thick; remove from heat. Add butter and cool. Then fold in the cream that has been whipped (or the Dream Whip prepared according to package directions). Can be put on jello salad ahead of time. Optional: Top with shredded mild cheddar cheese.

Taffy Apple Salad

Eunice Nelson

1 (20 oz.) can pineapple chunks	6-7 cups cubed, cored apples
2 cups tiny marshmallows	1 (8 oz.) container cool whip
½ cup sugar	1 (10 oz.) jar maraschino cherries, drained and halved
1 tablespoon flour	
2 tablespoons vinegar	1 cup peanuts
1 beaten egg	

Drain pineapple, reserving juice. In large bowl, stir together pineapple chunks and marshmallows; cover and chill for up to 24 hours. For dressing, in a small saucepan stir together the sugar, flour, reserved pineapple juice, vinegar, and egg. Cook and stir over medium heat, just until mixture bubbles. Reduce heat; cook and stir for 2 minutes more. Transfer the mixture to a small bowl. Cover and chill. To serve, add chilled dressing and apples, cool whip, cherries, and peanuts to marshmallow mixture; stir to mix well.

Four Fruit Compote

Olive Jacobson

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|---------------------------------|---|
| 1 (20 oz.) can pineapple chunks | 1 can mandarin oranges, drained |
| ½ cup sugar | 2 yellow apples, unpeeled and cut into pieces |
| 2 tablespoons cornstarch | 2 red apples, unpeeled and cut into pieces |
| 1 tablespoon lemon juice | 2-3 bananas |
| 1/3 cup orange juice | 1 cup red grapes |

Drain pineapple chunks, reserving ¾ cup juice. In a saucepan combine sugar and cornstarch. Add reserved pineapple juice, lemon juice, and orange juice. Cook and stir over medium heat until thick and bubbly. Cook one minute longer. Remove from heat and set aside. In a bowl combine pineapple chunks, mandarin oranges, apples, bananas, and grapes. Pour warm sauce over the fruit. Stir gently to coat. Cover and refrigerate.

Banana Dressing

Joan Nelson

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|------------------|---------------------------|
| 2 old bananas | 4 tablespoons brown sugar |
| 1 cup sour cream | 1 ½ teaspoons lemon juice |

Blend ingredients on medium until smooth. Toss over chopped fruit for a delicious salad. Makes 2 cups.

Cherry Salad Supreme

Kathryn Stanley

- | | |
|-----------------------------------|---|
| 1 (3 oz.) package lemon jello | 1/3 cup mayonnaise (not salad dressing) |
| 1 (3 oz.) package raspberry jello | 1 (8¾ oz.) can crushed pineapple |
| 2 cups boiling water | ½ cup cream |
| 1 (21 oz.) can cherry pie filling | 1 cup miniature marshmallows |
| 1 (3 oz.) package cream cheese | chopped pecans (optional) |

Dissolve raspberry jello in 1 cup boiling water; stir in pie filling. Turn into 9 x 9 x 2 dish. Chill until partially set. Dissolve lemon jello in 1 cup boiling water. Beat together cream cheese and mayonnaise; gradually add lemon jello. Stir in undrained pineapple. Whip cream; fold into lemon mixture with marshmallows. Spread on top of cherry layer, sprinkle with chopped pecans, if desired. (My family likes it better without the marshmallows and nuts.)

Cherry Salad

Joyce Mueller

- | | |
|----------------------------|--------------------------------|
| 2 cans cherry pie filling | 1 cup chopped apple, unpeeled |
| 2 small boxes cherry jello | ½ cup diced celery |
| 2 cups boiling water | ½ cup coarsely chopped walnuts |

Dissolve jello in boiling water. Add pie filling, apples, celery, and walnuts. Stir well. Chill at least 3 hours before serving.

Banana and Peanut Salad

Alice Sullivan

Dressing:

1 tablespoon vinegar
½ cup water
2 tablespoons flour
½ cup sugar
1 tablespoon butter
2 egg yolks

3 cold bananas
1 cup Spanish peanuts
or chopped blanched peanuts

Make dressing before hand and refrigerate. Mix vinegar, water, flour, and sugar well. Add rounded tablespoon of butter. Cook over low heat until it begins to thicken. Pour beaten egg yolks slowly into mixture and continue cooking until thick and creamy. Cool and refrigerate. Have ready cold bananas and peanuts. Peel and dice bananas. In a cold bowl, put layer of bananas, layer of nuts, layer of dressing, layering until all ingredients are used. Chill ½ hour, serve cold with cold or hot meat dishes.

Salami-Mac Salad

Carmen & Bill Biddle

1 (7 ½ oz.) Kraft mac & cheese dinner	½ teaspoon salt
½ pound salami or summer sausage, chopped	dash of pepper
½ cup coarsely chopped dill pickle	½ cup Kraft real mayonnaise
2 tablespoons finely chopped onion	

Prepare dinner as directed on package. Add remaining ingredients. Mix lightly; chill. Add additional mayonnaise before serving. 4-6 servings.

Pasta Salad

DoLores Kounovsky

12 oz. rotini (curly roni)	Creamy Italian dressing
Any or all of the following:	1 tomato, cut in wedges
2 tablespoons chopped onion	sliced mushrooms
Broccoli flowerettes, cooked	8 oz. mozzarella cheese, cubed
Green, red, or yellow pepper, cut in pieces	sliced pepperoni
¼ cup sliced olives	salt & pepper to taste

Cook rotini according to package directions. Drain; rinse with cold water to cool. Toss with any or all of the other ingredients listed. Add Creamy Italian dressing to taste. Refrigerate for several hours. Serve with additional Italian dressing.

Macaroni & Shrimp Salad

Amy Jacobson

3 cups macaroni, cooked	1 can small cocktail shrimp
3 cups chopped ham pieces	1 cup mayo
½ cup chopped onion	1 tablespoon lemon juice
1 cup chopped celery	dash salt and pepper
1 cup chopped green peppers	

Mix macaroni, ham, onion, celery, green pepper, and shrimp. Add mayo mixed with lemon juice and salt & pepper.

Shrimp Salad

Gary Nelson

1 package lemon jello	salt and pepper to taste
1 cup hot water	3-4 green onions, chopped
1 (8 oz.) can tomato sauce	¾ cup celery, chopped
1 tablespoon vinegar	1 can shrimp

Make like jello and add the other ingredients. Put in individual cups or small bowl.

Spring Salad

Deb Stanley

2 cups dry macaroni, any kind/shape, boiled, rinsed, and chilled	Dressing:
3 diced carrots	1 cup mayonnaise (not salad dressing)
diced celery	¼ cup vinegar
medium green pepper, diced	½ cup sugar
cucumber, diced	½ teaspoon salt
	½ teaspoon pepper
	½ can (7 oz.) sweetened condensed milk

This can be made in large batches by doubling sauce. I like to use balsamic vinegar for a little different flavor. Sauce keeps well in refrigerator when not mixed on pasta. I like to use broccoli and cauliflower too in larger batches.

Broccoli Delight Salad

Olive Jacobson

1 large fresh broccoli, cut in pieces (4-5 cups)	Dressing:
1 cup raisins	3-4 tablespoons sugar or Equal
¼ cup diced red onion	1 tablespoon vinegar
10 strips bacon, fried and crumbled	½ cup lite mayonnaise or creamy dressing
1 cup sunflower seeds	

Put washed, well drained broccoli pieces in large glass bowl. Add raisins, onion, bacon, and sunflower seeds. Mix together dressing ingredients. Pour over salad. Yield: 6 servings.

Fiesta Salad

Curt & Karla Stanley Family

1 (16 oz.) can whole kernel corn
2 tomatoes, peeled and diced or 1 can whole
tomatoes, drained well and diced
½ cup sliced ripe olives
¼ cup diced green pepper
1 small onion, chopped fine

Dressing:

2 tablespoons taco seasoning mix
¼ cup water
¼ cup oil
¼ cup vinegar

Pour dressing over vegetables and toss. Chill several hours or overnight, stirring occasionally.

Carrot Salad

Alice Sullivan

2 pounds carrots, cut in 1/3" thick rounds	¾ cup vinegar
1 large onion, diced	1 cup vegetable oil
1 large green pepper, diced	1 teaspoon salt
1 (10 ¾ oz.) can tomato soup	½ teaspoon ground pepper
1 cup sugar	1 teaspoon dry mustard

Bring carrots to boil in salted water; boil 5 minutes. Drain; cool. Add onions and green pepper. Combine soup, sugar, vinegar, oil, salt, pepper, and mustard. Pour over carrots. Refrigerate 24 hours. Yield: 12 servings.

French Dressing

Joyce Mueller

1 cup salad oil	1 teaspoon salt
¾ cup sugar	1 tablespoon chopped onion
1 cup catsup	1/3 cup vinegar
1 teaspoon paprika	

Combine ingredients in blender for about 2 minutes.

Thousand Island Dressing

Olive Jacobson & Carmen Biddle

1 cup mayonnaise	3 chopped hard boiled eggs
2 tablespoons chili sauce	½ teaspoon paprika
2 tablespoons chopped stuffed olives	

Mix well and store in jar in refrigerator.

Chinese Cabbage Salad

Curt & Karla Stanley Family

1 medium head Chinese cabbage, chopped
5 green onions, chopped
½ stick butter
2 packages ramen noodles, crushed (no spices)
½ cup sesame seeds
½ cup slivered almonds

Dressing:

½ cup salad oil
3 tablespoons honey
3 tablespoons soy sauce
½ cup wine vinegar

Brown together butter, crushed noodles, sesame seeds, and almonds, stirring constantly. Drain on paper towel and chill. Toss together just before serving.

Taco Salad

Stacy Mueller

1 pound hamburger
½ envelope taco seasoning
1 cup salsa

Shredded cheese (cheddar, colby-jack, etc.)
1 medium head lettuce
tortilla corn chips

Brown and drain hamburger. Mix in ½ envelope dry taco seasoning, then add about 1 cup salsa. Allow mixture to cool. Shred or cut lettuce into bite-size pieces. Crush chips into smaller pieces, reserving enough "perfect" chips to arrange around the edge of your bowl. Mix meat mixture, lettuce, and cheese close to serving time. The amount of cheese used can vary according to your taste. I reserve 1/3 to ½ cup of the cheese to garnish the top of the salad. Just before serving, mix in crushed chips. Tuck the perfect chips in around the edge of the bowl and sprinkle top with cheese.

Notes: You may choose to add other favorite taco ingredients such as olives. (I don't like olives.) The cheese should not be finely shredded for best results. This dish is best served and eaten all in one sitting as the chips will get soggy and the lettuce may wilt slightly. If you won't be able to eat it all at once, only mix together as much as you can eat. If taking salad away from home, mix lettuce and chips in once you get to your destination, if possible.

Main Dishes

DropBooks

Breakfast Casserole

DoLores Kounovsky

9 x 9 pan

6
12 ounces
1 ½ cups
1 teaspoon
1 cup (4 oz.)
1 ½ cups

9 x 13 pan

9
16 ounces
1 ¾ cup
1 ½ teaspoons
1 ½ cups (6 oz.)
2 ½ to 3 cups

Eggs
Sausage, browned
Milk
Dry mustard
Grated cheddar cheese
Frozen hash brown potatoes
Chopped or minced onion, to taste
Salt & pepper, to taste

Spread hash brown potatoes in bottom of baking dish. Mix remaining ingredients well and pour over potatoes. This may be mixed up the night before; covered, and stored in refrigerator overnight. **Bake at 350° for 1 hour.**

Quiche Lorraine

Deb Stanley

1 pie shell
8 slices bacon, crisply cooked and drained
4 eggs
1 ½ cups milk
½ teaspoon salt

2 cups shredded Swiss cheese
2 tablespoons flour
3 slices bacon for bacon curls
sprigs of parsley

Heat oven to 350°. Combine eggs, milk, and seasoning. Mix well. Toss cheese and add flour. Add cheese mixture and bacon to egg mixture. Pour into pie shell. **Bake at 350° for 40-45 minutes.** Bacon curls: cook 3 slices bacon until almost crispy. Roll each slice around tines of fork to make curls. Drain on absorbent paper. Arrange with sprigs of parsley in center of quiche.

Quiche Lorraine

DyVonne Nelson

1 deep dish frozen pie shell, thawed
1 cup grated Swiss cheese
¾ pound browned ground beef (bacon or ham)

¼ cup chopped onion
1 small can mushrooms
4 eggs
1 pint whipping cream

Beat eggs together; add whipping cream. Pour over other ingredients in pie shell (there may be a little extra). **Bake at 425° for 45 minutes.**

Bacon & Cheese Oven Omelet

Eunice Nelson

6 slices bacon, cooked, drained, and chopped	1 cup milk
6 slices cheese	½ teaspoon salt
8 eggs, beaten	¼ teaspoon pepper

Arrange cheese slices to cover bottom of a buttered 9" pie pan. Beat together eggs, milk, salt, and pepper with a fork. Add crumbled bacon and mix. Pour over cheese. **Bake, uncovered, at 350° for 40 minutes.** Let stand 5 minutes before cutting. Serves 3 or 4.

Egg Casserole

DyVonne Nelson

12 eggs	1 box Catherine Clark herb seasoned croutons
4 cups milk	1 cup finely chopped ham or bacon bits
10 oz. Kraft American sharp cheese, shredded	

Use 2 ½ quart casserole or 9 x 13 pan. Mix cheese and ham. Put croutons in buttered dish. Add ham and cheese. Beat eggs and milk together. Pour over other ingredients and let set in refrigerator overnight. **Bake at 350° for one hour or so.** Let set 10 minutes before serving.

Eggs Benedict

Jill Kounovsky

English muffins	4 eggs
Canadian bacon or ham	Hollandaise Sauce (see next recipe)

Split 2 English muffins and place in baking sheet with 8 slices of ham. **Bake at 350° for 10-15 minutes.** Poach 4 eggs and keep warm while making Hollandaise Sauce. Pour sauce over English muffin, ham, and poached egg.

Hollandaise Sauce

Jill Kounovsky

½ cup butter	1 tablespoon water
1 tablespoon lemon juice	3 egg yolks, slightly beaten

Place butter in 2-cup measure. Microwave for 1 minute to 1 minute, 15 seconds or until partially melted. Stir until completely melted. Add lemon juice and water. Gradually beat in egg yolks with fork. Microwave uncovered for 45 seconds; stir. Microwave uncovered 30 seconds to 1 minute longer, stirring every 15 seconds until thickened. Do not overcook or sauce will curdle. Cover and refrigerate remaining sauce.

Oven Porcupine Meatballs

Deb Stanley

1 pound ground beef
½ cup uncooked regular rice
½ cup water
1/3 cup chopped onions
1 teaspoon salt
½ teaspoon celery salt

1/8 teaspoon garlic powder
1/8 teaspoon black pepper
1 can (15 oz.) tomato sauce
1 cup water
2 teaspoons Worcestershire sauce

Heat oven to 350°. Mix meat, rice, ½ cup water, onion, salts, garlic powder, and pepper. Shape mixture into meatballs. Place meatballs in ungreased, 8 x 8 x 2 baking dish. Stir together remaining ingredients. Pour over meatballs. Cover with aluminum foil. **Bake 45 minutes; uncover and bake 15 minutes longer.**

No-Fry Barbecue Beef Meatballs

Kim Toney

Meatballs:

2 ½-3 pounds hamburger
2 slices bread, crumbed
¼ cup crushed soda crackers
¼ cup milk
2 eggs
1 tablespoon soy sauce
¼ cup crushed bacon (beef)
1 teaspoon salt
¼ teaspoon pepper

1 medium onion, chopped
1 (4 oz.) can mushrooms, drained and chopped
Cheddar or American cheese, cubed

Sauce:

2 cans tomato soup
2 ¼ cups brown sugar
¾ cup white vinegar
2 teaspoons dry mustard
1 teaspoon soy sauce

Mix meatball ingredients, except cheese well. Use hamburger mixture the size of walnut, flatten, and add one cube cheese. Make into meatballs. Pack singly into 9 x 12 Teflon pan. **Bake 15 minutes in 350° oven.**

Mix sauce ingredients well. Drain excess fat from meatballs. Pour sauce over all. Cover with aluminum foil and **bake 45-50 minutes.** Serve hot over rice.

Meatballs in Mushroom Gravy

Eunice Nelson

1 ½ pounds ground beef
2 eggs
1 teaspoon salt
pepper to taste
3 tablespoons chopped onion

1/3 cup quick oats
1/3 cup milk
1 can cream of mushroom soup
1 beef bouillon cube
2/3 cup water (may need to add more)

Combine first 5 ingredients; mix well. Add oatmeal and milk. Shape into 1 ½" balls. Roll in flour and brown in hot oil or shortening. Place in casserole and pour soup mixed with water and bouillon cube over meatballs. **Bake covered for 1 hour at 350°.**

Swedish Meatballs

Kim Toney

4 or more tablespoons butter or margarine	salt
1 medium onion, minced	¼ cup all purpose flour
3 pounds ground beef	1 teaspoon sugar
2 cups fresh bread crumbs	1/8 teaspoon pepper
1/8 teaspoon ground mace	1 cup water
2 eggs	chopped parsley for garnish
2 cups half-and-half	

Begin about 1 ¼ hours before serving. In 12-inch skillet over medium heat, cook onion in 2 tablespoons butter until tender, stirring occasionally. In large bowl, mix onion, ground beef, bread crumbs, mace, eggs, ¾ cup half-and-half, and 2 teaspoons salt. Shape beef mixture into 1-inch meatballs. In same skillet over medium-high heat, in 2 more tablespoons butter, cook meatballs, one-fourth at a time, until browned on all sides, removing meatballs to bowl as they brown and adding more butter if necessary. Into drippings in skillet over medium heat, stir flour, sugar, pepper, and ½ teaspoon salt until blended. Gradually stir in water and remaining 1 ¼ cups half-and-half, stirring to loosen brown bits from bottom of skillet; cook, stirring constantly, until mixture is thickened and boils. Return meatballs to skillet; simmer, covered, about 15 minutes to blend flavors, stirring occasionally. Spoon meatballs into chafing dish. Sprinkle with chopped parsley.

Swedish Meatballs

DyVonne Nelson

1 pound beef hamburger (12 meatballs)	Chopped onions
½ cup milk	Salt & pepper
1 beaten egg	½ teaspoon ginger
½ cup crushed bread crumbs	½ teaspoon curry powder

Knead meat. Add egg, milk, and bread crumbs. Add seasonings and mix. Shape into small balls. Flour lightly and brown in shortening. Cook about 35 minutes at low temperature. Can make gravy with pan drippings and milk or water.

Spicy Meatballs

Joyce Mueller

Sauce:

¼ pound butter or margarine
½ cup vinegar
¼ medium onion, chopped
¾ teaspoon sugar
½ cup ketchup
½ cup water
½ teaspoon dry mustard
¼ teaspoon garlic powder
1 tablespoon lemon juice or Realemon

Meatballs:

1 pound ground beef
1 teaspoon Accent (optional)
1 teaspoon salt
1 small onion, chopped fine
½ cup soft bread crumbs
¼ cup milk

Spicy Meatballs, continued

Prepare sauce and put in crockpot to simmer while preparing meatballs. Mix meatball ingredients and form into 1-inch meatballs. Place on broiler pan and **bake at 400° for 10 to 15 minutes**. Put into sauce and cover, **cook on low 4-6 hours**. Serve with toothpicks. This recipe may be doubled and will serve 12 or more.

Saucy Little Meatloaves

Harriet Stanley

1 pound lean ground beef
¾ cup oatmeal
½ teaspoon salt
¼ teaspoon pepper
¼ cup chopped onion

¾ cup milk
Topping:
¾ cup ketchup
1 tablespoon brown sugar
1 tablespoon mustard

Mix meat, oatmeal, salt, pepper, onion, and milk. Make into 6-8 individual loaves and spread each with mixture of ketchup, brown sugar, and mustard. **Bake at 350° for about 40 min.** Along with this I make **Spaghetti Corn** first.

Spaghetti Corn

Harriet Stanley

1 can cream style corn
1 can whole kernel corn with juice
1 cup broken up spaghetti

1 cup diced cheese (Monterey Jack is good)
1 stick (½ cup) butter
2 teaspoons chopped onion

Stir together and put in buttered casserole dish. **Bake at 350° for 30 minutes with lid on and 30 more minutes with lid off.** After you have this in the oven, then you can make the **Saucy Little Meatloaves** and bake at the same time.

Crustworthy Meat Loaf

Kim Toney

1 loaf frozen bread dough
2 eggs
1 ½ pounds ground beef
1 ½ cups bread crumbs

1 (8 oz.) jar Cheez Whiz
¾ cup chopped onion
½ teaspoon salt
¼ teaspoon pepper

Thaw bread dough in refrigerator overnight. Cover; let stand on floured surface at room temperature 1 hour. Reserve 1 tablespoon egg for glaze. Combine remaining ingredients; mix. Shape into 9 x 4 loaf in shallow baking pan. **Bake at 350° for 45 minutes**. Drain. Press dough onto bottom of greased 15 ½ x 10 ½ pan. Place meat loaf in center of dough. Fold dough ends over loaf. Cut 6 strips of dough on each side of loaf; cross over top. Brush with egg. **Bake at 350° for 30 minutes**. 6-8 servings. Serve with additional heated process cheese spread, if desired.

Beefburger Specials

Eunice Nelson

1 pound ground beef	1 teaspoon salt
3 tablespoons catsup	½ cup soft bread crumbs
1 teaspoon prepared mustard	¼ cup milk
1 small onion, finely chopped	1 ½ teaspoons Worcestershire sauce

Combine all ingredients. Shape into 4 large (1 ½" thick) patties. **Broil about 6 minutes on each side** until browned on the outside. Serves 4.

Peppy Hamburger Steaks

Kim Toney

1 ½ pounds hamburger	1 medium onion, cut in 4 slices
½ cup soft bread crumbs	4 green pepper rings
¼ cup evaporated milk	1 ½ cups tomato juice
1 teaspoon salt	1/3 cup catsup
½ teaspoon pepper	1 teaspoon prepared mustard
1 egg	Worcestershire sauce

Mix hamburger, bread crumbs, milk, salt, pepper, and egg. Shape into four thick steaks. Brown on both sides in greased skillet. Pour off fat and sprinkle a few drops of Worcestershire sauce on each steak. Top with a slice of onion and a green pepper ring. Mix tomato juice, catsup, and mustard. Pour over steaks. Bring to a boil, reduce heat, and simmer, covered for 15 minutes.

Baked Taco Casserole

Kathryn Stanley

2 pounds ground beef	2 (15 oz.) cans chile beans
1 (8 oz.) can tomato sauce	1 medium jar of picante sauce, mild or med.
1 teaspoon garlic powder	2 cups broken tortilla chips
2 cups sour cream	chopped tomatoes
2 cups grated cheese (colby/jack mix is good)	shredded lettuce

Brown beef and drain. In large bowl, mix the beans, picante sauce, tomato sauce, and garlic salt. Put in microwave and heat through. Add drained beef. Put crushed chips in bottom of deep cake pan, spread beef and bean mixture over the top of chips. Spread sour cream over that mixture, sprinkle cheese on top. **Bake ½ hour** (or until cheese bubbles) **at 325°**. After it is baked you can put tomatoes and lettuce on top. This is a crowd pleaser. I use it at brandings, family dinners, or just when I need something quick and easy for supper!

El Dorado Beef

Gary Nelson

1 ½ - 2 pounds ground beef
1 large onion, chopped
1 ½ cups black olives, chopped
24 oz. can tomato sauce
Garlic powder
One bag of taco chips, crushed

El Dorado Beef, continued

1 ½ cups cottage cheese
1 ½ cups sour cream
1 large can diced chilies
one pound jack or colby cheese
2 jalapeno peppers

Brown ground beef, add next four items and cook until onions are tender. Put crushed bag of taco chips in bottom of 9 x 13 pan. Add cooked meat sauce. Top with cottage cheese. Top with sour cream. Spread diced chilies. Grate cheese and put on top. Slice jalapeno peppers and put on top. **Bake 35 minutes at 350°.**

Beans with Hamburger

Olive Jacobson

½ pound bacon, fried and diced
1 small onion, chopped
1 pound hamburger, browned
2 (1 pound each) cans pork and beans
½ cup molasses

½ cup catsup
½ teaspoon dry mustard
dash of Worcestershire sauce
salt to taste

Brown bacon until crisp. Remove from pan and sauté onion and hamburger in bacon drippings. Drain if there is too much liquid. Combine all ingredients and place in casserole. **Bake uncovered in 350° oven for 45 minutes.** This is a favorite with Jacobson kids.

Three Bean Casserole

DoLores Kounovsky

1 large can baked beans
1 can western-style beans (spicy)
1 can kidney beans, drained
1 can great northern beans
½ cup catsup
½ cup brown sugar

1 teaspoon vinegar
1 teaspoon dry mustard
1 medium onion, chopped
1 pound hamburger
1 pound bacon
1 tablespoon hickory bar-b-q sauce

Brown hamburger and onion. Fry bacon and crumble. Mix all ingredients together. **Bake one hour at 350°.** Can be cooked in crock pot for 2-4 hours.

Chili

Olive Jacobson

3 pounds hamburger
2 cans tomato soup
2 cans water
1 large diced green pepper
1 tablespoon salt

2 cans kidney beans, drained
tobasco sauce
2 tablespoons chili powder (or more)
1 large onion or dried onion flakes

Brown hamburger and drain. Add other ingredients. Put all together in crock pot. Let cook for several hours.

Hamburger Casserole in Crockpot

DyVonne Nelson

2 large potatoes, sliced	2 celery stalks, sliced
2 or 3 large carrots, sliced	1 ½ pounds hamburger, browned
1 (#2) can peas, drained	1 can tomato soup
3 medium onions, sliced	1 can water

Place layers of vegetables in order given in crock pot. Season each layer with salt and pepper. Put hamburger on top of celery. Mix soup with water and pour on top. Cover; set at **low temperature for 6-8 hours**. Stir occasionally.

Tator Tot Hotdish

Eunice Nelson

2 pounds hamburger, browned	Velveeta cheese, sliced
1 small box frozen peas	1 can cream of chicken soup
tator tots, enough to cover top of casserole	1 can cream of mushroom soup
onion to taste	

Preheat oven to 325°. Place hamburger in a 9 x 13 pan. Add onion, peas, cheese, and tator tots in layers. Mix the undiluted soups together and spread over the other ingredients. **Bake for 1 ½ hours**. Also good reheated.

Potato Patch Casserole

Joyce Mueller

1 pound ground beef	2 tablespoons margarine
½ cup chopped onion	2 tablespoons flour
1 egg	1 cup milk
¼ cup milk	1 ¼ teaspoons salt
¼ cup dry bread crumbs	dash of pepper
1 teaspoon salt	½ pound Velveeta, cubed
¼ teaspoon pepper	4 cups sliced potatoes
¼ teaspoon celery salt	1 (10 oz.) package frozen peas and carrots,
oil for browning	thawed

Heat oven to 350°. Combine meat, onion, egg, milk, bread crumbs, and seasonings; mix lightly. Shape into 10 meatballs; brown in oil. Make white sauce with margarine, flour, milk, and seasonings. Add cheese; stir until melted. Combine potatoes and peas and carrots; place in 12 x 8-inch baking dish. Arrange meatballs around edge of dish; cover with cheese sauce. Cover dish with aluminum foil; **bake at 350° for one hour. Uncover; continue baking 30 minutes. Serves 4-6.**

Hot Dish

DyVonne Nelson

5 raw potatoes	1 can vegetable-beef soup
1 pound ground beef	1 can cream of mushroom soup
1 onion, minced	

Slice potatoes in buttered baking dish. Crumble raw ground beef over potatoes. Add minced onion. Mix the two cans of soup and pour over all. **Bake in 350° oven for 1 ½ hours.** May increase potatoes and meat.

Quick Chili-Rice Dinner

Carmen & Bill Biddle

1 pound ground beef	½ teaspoon dry mustard
1/3 cup chopped onion	1 cup diced green pepper
1 tablespoon chili powder	1 (15 oz.) can tomato sauce
1 (10 oz.) package Birds Eye sweet whole kernel corn	½ cup water
	1 cup Minute Rice

Brown beef and onion. Add spices, corn, green pepper, tomato sauce, and water. Cook and bring to a full boil, stirring occasionally. Stir in rice; reduce heat, cover and simmer for 5 minutes. Sprinkle with cheese.

Beef Stuffed French Bread

Eunice Nelson

1 ½ pounds ground beef	1 clove garlic, chopped
2 tablespoons oil	1 cup shredded mozzarella cheese
2 (8 oz.) cans tomato sauce	½ cup grated parmesan cheese
½ cup chopped onion	1 egg, slightly beaten
¼ cup parsley, chopped	¼ cup mushrooms, chopped
1 ¼ teaspoon Italian seasoning	1 loaf French bread
1 beef bouillon cube	

Brown ground beef in oil, stirring constantly. Drain beef, then add tomato sauce, onion, parsley, Italian seasoning, bouillon cube, and garlic. Heat to boiling, reduce heat, and simmer 20 minutes. Cool 5 minutes. Stir in cheeses, egg, and mushrooms. Cut a 1 ½" horizontal slice off top of French bread loaf. Remove center portion of bread, leaving 1" sides of bread shell. Put beef mixture in loaf and wrap in a large piece of buttered aluminum foil. Bake at 300° for 30 minutes. Remove foil. If desired, sprinkle with ¼ cup shredded mozzarella cheese and return to oven for 5 minutes, or until cheese melts. Serves 3 or 4.

Snappy Barbecue Beef Sandwiches

Harriet Stanley

1 beef chuck roast (4 pounds-can use less)	2 tablespoons vinegar
1 cup ketchup	2 tablespoons brown sugar
1 cup barbecue sauce	2 tablespoons Worcestershire sauce
4 cups chopped celery	1 teaspoon chili powder
2 cups water	1 teaspoon garlic
1 cup chopped onions	1 teaspoon salt

Put beef in slow cooker. Combine other ingredients and pour over beef. Cook all day on low. I mix the ingredients the night before. You can delete or add any seasonings you like or don't. Have on hand rolls of some sort. Shred beef slightly and make sandwiches.

Swiss Steak

Olive Jacobson

1 can mushroom soup	1 cup celery pieces
1 can cream of mushroom soup	3 pound cubed steak
1 can water	½ cup flour
1 large onion, chopped or 3 tablespoons dried	1 teaspoon sage
minced onion	½ teaspoon pepper
1 large can tomatoes--juice and all	1 teaspoon salt
1 green pepper, cut into pieces	

Mix and heat soups, water, onion, tomatoes, green pepper, and celery in a large kettle. Cut steak into serving size pieces. Roll in mixture of flour, sage, pepper, and salt. Brown steak pieces in hot oil in frying pan. Add steak to soup mixture in large kettle. I add a little water to frying pan to loosen drippings and add that to kettle also. **Bake 2 hours in 325° oven.** Freezes well.

Swiss Steak

Carmen & Bill Biddle

1 cup flour	1 can mushroom soup
2 teaspoons salt	1 can water
¼ teaspoon pepper	1 green pepper, finely chopped
Steak	1 onion, finely chopped
1 can celery soup	2 tomatoes

Roll steak in mixture of flour, salt, and pepper, then pound. Brown steak and place in heavy kettle with other ingredients. Add browning mixture. Put in the oven at **300-310° for 2-3 hours.**

Slow-Cooked Pepper Steak

Kim Toney

1 ½ - 2 pounds round steak	¼ teaspoon pepper
2 tablespoons oil	¼ teaspoon ground ginger
¼ cup soy sauce	1 can (16 oz.) tomatoes with liquid, cut up
1 cup chopped onion	2 large green peppers, cut into strips
1 garlic clove, minced	½ cup cold water
1 teaspoon sugar	1 tablespoon cornstarch
½ teaspoon salt	cooked noodles or rice

Cut beef into 3" x 1" strips; brown in oil in skillet. Transfer to slow cooker. Combine next 7 ingredients and pour over beef. Cover and cook on low for 5-6 hours, until meat is tender. Add tomatoes and green pepper; cook on low 1 hour longer. Combine the cold water and cornstarch to make a paste, stir into liquid in slow cooker and cook on high until thickened.

Barbecued Brisket

Gary Nelson

1 (6 pound) beef brisket	1 onion, sliced
6 cups water or enough to cover meat	Barbecue Sauce (see following recipe)
1 can (12 oz.) beer	

Combine all ingredients in Dutch oven just large enough to hold the brisket. Bring to a boil; reduce heat. Cover and simmer about 4 hours or until brisket is fork-tender. Allow to cool to lukewarm in cooking liquid. Transfer brisket to plastic container; add 1 cup barbecue sauce. Cover and refrigerate up to 48 hours. Cook over medium hot coals about 15 minutes on each side, basting frequently with additional sauce. Makes 12-16 servings, about 270 calories per 4-ounce serving.

Barbecue Sauce

Gary Nelson

4 cups ketchup (about two 24-oz. bottles)	½ cup Worcestershire sauce
½ cup cider vinegar	1 cup butter or margarine
2 tablespoons chili powder	6 garlic cloves, crushed
¼ cup brown sugar	½ teaspoon red pepper flakes
3 bay leaves	½ teaspoon liquid smoke
2 cups finely chopped onions	4 ½ cups beer

Combine all ingredients in large stainless steel or enamel saucepot. Bring to a boil. Reduce heat; simmer 1 hour. Remove bay leaves. Store in covered containers in refrigerator overnight to allow flavors to mellow. Can be made ahead up to 1 month in advance. Makes about 10 cups, 20 calories per tablespoon.

Barbecued Spareribs

Gary Nelson

12 pounds pork spareribs
water

Barbecue Sauce (see previous recipe)

Place ribs in large Dutch oven; cover with water. Bring to a boil. Cover and reduce heat; simmer 45 minutes. Remove from liquid. Place in a large roasting pan; slather about 3 cups barbecue sauce on ribs. Cover and refrigerate up to 24 hours. Remove ribs from sauce. Baste with sauce from pan and cook over medium coals 15 to 20 minutes on each side, basting every 5 minutes with additional sauce. Serve with remaining sauce. Makes 12 servings.

Barbecued Ribs

Gary Nelson

1 tablespoon (or less) celery seed	1 teaspoon paprika
1 tablespoon chili powder	2 ½ pounds country style ribs
¼ cup brown sugar	1 (8 oz.) can tomato sauce
1 tablespoon salt	½ cup vinegar

Combine celery seed, chili powder, sugar, salt, and paprika. Spread 1/3 of the mixture over ribs. Heat in oven for 10-15 minutes at 250°. Add tomato sauce and vinegar to remaining mixture. Heat mixture and brush over ribs often while grilling over low fire for 40-60 minutes.

Ranch Ribs

Joyce Mueller

3-4 pounds loin back ribs or spareribs sawed in two strips, about 3" wide	1 cup water
1 cup ketchup	¼ cup vinegar
1 tablespoon Worcestershire sauce	1 tablespoon sugar
2-3 dashes hot pepper sauce (optional)	1 teaspoon salt
	1 teaspoon celery seed

Season ribs with salt and pepper; place in shallow roasting pan, meaty side up. Roast in **450° oven for 30 minutes**. Lower temperature to **350°; continue baking 30 minutes** more. Spoon off excess fat. Combine remaining ingredients; bring to boiling and pour over ribs. Continue baking at **350° about 45 minutes** or until ribs are tender, basting with sauce every 15 minutes. If sauce gets too thick, add more water. Makes 4 servings.

Barbecue Sauce

Amy Jacobson

1 cup ketchup	½ to 1 teaspoon hot pepper sauce
2 tablespoons lemon juice	1 bay leaf
1 tablespoon cider vinegar	1 garlic clove, minced
¼ cup brown sugar	½ cup water
2 teaspoons prepared mustard	2 teaspoons Worcestershire sauce
1 teaspoon salt	

Barbecue Sauce, continued

Combine all ingredients in a small saucepan; bring to a boil, stirring occasionally. Reduce heat; cover and simmer for 30 minutes. Discard bay leaf. Yield: 1 ½ cups.

Lamb Kabobs

DoLores Kounovsky

Can also be made with pork, beef, venison, chicken, or turkey.

1 cup cooking oil	½ teaspoon marjoram
2/3 cup cider vinegar	½ teaspoon dried rosemary
2 tablespoons Worcestershire sauce	2 ½ pounds boneless lean lamb, pork, beef,
½ medium onion, finely chopped	venison, chicken, or turkey, cut into 1 ½
½ teaspoon salt	to 2" cubes
½ teaspoon sugar	large rolls or buns
½ teaspoon dried basil	

In a glass or plastic bowl, combine first nine ingredients. Add meat and toss to coat. Cover and let marinate for 24 hours, stirring occasionally. When ready to cook, thread meat on metal skewers and grill over hot coals until meat reaches desired doneness, about 10-15 minutes. Remove meat from skewers and serve on rolls or buns. Yield: 8 servings.

Pork Chops & Stuffing

Joyce Mueller

4 to 6 pork chops	¼ cup water
3 cups soft bread cubes	¼ teaspoon poultry seasoning
2 tablespoons chopped onion	1 can cream of chicken or cream of
¼ cup chopped celery	mushroom
¼ cup melted butter or margarine	soup (we prefer chicken)
	1/3 can water

Brown chops on both sides; place in shallow baking dish. Sauté onion and celery in butter. Lightly mix with bread cubes, ¼ cup water, and poultry seasoning to make stuffing. (To save time I often use stuffing mix such as Stove Top for the stuffing.) Place a mound of stuffing on each chop. Blend soup and water; pour over. Bake at 350° for 1 hour or until tender.

Szechuan Pork

Jill Kounovsky

1 pound pork boneless loin or leg	1 clove garlic, finely chopped
1 tablespoon soy sauce	2 small onions, chopped
1 tablespoon cornstarch	1 can (8 oz.) whole water chestnuts, drained
½ teaspoon ground red pepper (cayenne)	¼ cup chicken broth
3 cups broccoli flowerets or 1 package (16 oz.)	½ cup peanuts
frozen broccoli, thawed and drained	2 cups hot cooked rice

Trim fat from pork loin. Cut pork across grain into 1" cubes. Toss pork, soy sauce, cornstarch, red pepper, and garlic in 3-quart casserole. Cover tightly and refrigerate for 20 minutes. Microwave tightly covered on high 9-10 minutes, stirring after 4 minutes, until pork is no longer pink. Stir in broccoli, onions, water chestnuts, and broth. Cover tightly and microwave 6-8 minutes, stirring after 3 minutes, until broccoli is crisp-tender. Stir in peanuts. Serve with rice. Makes 4 servings.

Pork Roast with Mustard Sauce and Honey Apples

Carmen & Bill Biddle

1 tablespoon rubbed sage	½ cup Dijon mustard
¼ teaspoon dried whole marjoram	1 (5 pound) rolled boneless pork loin roast
2 tablespoons soy sauce	Honey Apples (see next recipe)
2 cloves garlic, minced	

Combine sage, marjoram, soy sauce, garlic, and mustard in a small bowl. Mix well. Place roast, fat side up, in a shallow roasting pan; spread with mustard mixture. Insert meat thermometer, making sure it does not touch fat. **Bake, uncovered, at 325° for 2-2½ hours** or until thermometer registers 160°. Serve with Honey Apples. Yield: 10-12 servings.

Honey Apples

Carmen & Bill Biddle

4 Granny Smith Apples	¼ teaspoon ground cinnamon
½ cup honey	2 tablespoons cider vinegar
¼ teaspoon salt	

Peel, core, and slice apples into ½-inch-thick slices. Set aside. Combine honey, salt, cinnamon, and vinegar in a large saucepan; bring to a boil. Add apples; reduce heat, and simmer 10 minutes. Yield: about 2 cups.

Ham Balls

Kathryn Stanley

6 pounds ham loaf	2 cans tomato soup
3 eggs	1 ½ cups brown sugar
3 cups graham cracker crumbs	¾ cup vinegar
2 cups milk	2 teaspoons dry mustard

Ham Balls, continued

Combine ham loaf, eggs, graham cracker crumbs, and milk. Shape into balls (¼ - ½ cup mixture to each ball). Put into baking dish, pour sauce of soup, sugar, vinegar, and mustard over them. **Bake 1 hour at 350°.** Marty LOVES these. They also freeze well and are great to take to a potluck.

Kim's Ham & Broccoli Scallope

Kim Toney

White sauce:

3 tablespoons butter
3 tablespoons flour
1 teaspoon salt
¼ teaspoon pepper
2 ½ cups milk

2 potatoes
broccoli (fresh-if frozen, cook partially)
1 cup cheddar cheese
1 cup ham
onion slices
bread

Prepare white sauce: Melt butter; add salt, pepper, and flour. Add milk and heat to boiling, stirring constantly. Boil one minute. In greased 9 x 13 pan, place 2 slices bread (crumbed), potatoes, broccoli, ham, onions, and cheese. Pour white sauce over top and cover with bread crumbs. **Bake at 350° for 60 minutes.**

Ham & Macaroni Bake

Kim Toney

2 ½-3 cups medium shells	salt & pepper
1 can cream of chicken soup	onion
1 can milk	Velveeta cheese, cubed
¼ pound Virginia baked ham, cut up	

Cook noodles according to package directions. Drain; place in 9 x 13 pan. Mix soup with milk and mix with shells. Mix in ham, salt, pepper, and onion. Top with cubed cheese. Bake, covered, at **350° for 30 minutes.** Uncover and continue baking for **15 minutes more.**

Sausage & Pepper Hotdish

Kim Toney

½ pound uncooked spaghetti	1 jar (7 oz.) roasted red peppers, drained & chopped (optional)
2-2½ cups spaghetti sauce	
3 Italian sausages, removed from casings	4 oz. mozzarella cheese, cubed
2 green peppers, chopped	¼ teaspoon red pepper flakes

Lightly grease spaghetti casserole. Boil spaghetti 10 minutes or until tender. Rinse and drain. Toss with sauce in pan. Meanwhile, cook sausage over medium heat 5 minutes or until fully cooked. Remove with slotted spoon and add to spaghetti. Cook green peppers in drippings 3 minutes or until tender. Add peppers and remaining ingredients to spaghetti and toss. Cook at **350° uncovered for 45 minutes.**

Kumla

Olive Jacobson

12 cups ground raw potatoes	ham
3 cups oatmeal	ham broth
4-5 cups flour	butter

Mix potatoes, oatmeal, and flour together with hands, using a lifting motion. Form into balls about the size of a potato. Put a chunk of ham into center of ball. Drop into hot ham broth. Cook 30-40 minutes. Serve with melted butter

Kumla

Gladys Nelson, as written to her daughter, Joyce Mueller

January 25, 1980

Dear Joyce and all,

...You asked how to make Kumla. First you have to have some broth. If you happen to have some ham bone, then boil that till the meat comes off. We use picnic ham and that has quite a bit of flavor left in it when done.

Now the Kumla is just raw potatoes ground in a meat grinder. Then add salt to taste and flour till it gets stiff enough to handle with your hands. I usually take a little piece of ham and put in the center of each Kumla. Then when you get them done put them on the table and eat them. Good Luck! You can melt butter to put over them when you eat them...

Love,
Mom & Dad

Herb Chicken

Kim Toney

1 chicken, cut up	2 cloves garlic, mashed
$\frac{3}{4}$ cup cooking sherry	$\frac{1}{4}$ teaspoon ginger
$\frac{1}{4}$ cup salad oil	$\frac{1}{2}$ teaspoon Italian seasoning
2 tablespoons water	1 tablespoon brown sugar

Place chicken in 8 x 8 pan. Combine rest of ingredients in small bowl and mix well. Pour over chicken. Cover tightly with foil and **bake at 375° for 1 hour**. Uncover and continue to **bake for $\frac{1}{2}$ hour** or until well browned. Baste every 15 minutes after uncovering. Serve with rice.

Curry Chicken

Kim Toney

1 can cream of chicken soup	4 chicken breasts, skinned and boned
$\frac{3}{4}$ cup mayonnaise	1 cup grated cheddar cheese
$\frac{3}{4}$ teaspoon curry	1 cup bread crumbs
Broccoli spears	Steamed rice

Curry Chicken, continued

Combine soup, mayo, and curry in sauce pan; simmer on low. In baking pan, lay broccoli along bottom of pan, then lay breasts on top. Cover with sauce. **Bake at 400° for 25 minutes.** Then cover with bread crumbs and cheese. **Bake for 5-10 minutes** or until brown.

Herbed Chicken Breasts

Carmen & Bill Biddle

3 tablespoons plus 1 ½ teaspoons butter or margarine, melted	½ teaspoon dried whole rosemary
1 tablespoon grated onion	¼ teaspoon rubbed sage
1 large clove garlic, crushed	1/8 teaspoon dried whole marjoram
1 teaspoon dried whole thyme	1/8 teaspoon hot sauce
½ teaspoon salt	4 large chicken breast halves, boned
½ teaspoon pepper	1 tablespoon plus 1 ½ teaspoons chopped fresh parsley (optional)

Combine melted butter, onion, garlic, thyme, salt, pepper, rosemary, sage, marjoram, and hot sauce in a small bowl, stirring well. Dip each chicken breast half in sauce, coating well. Tuck edges of chicken breasts under; place chicken, skin side up, in a greased 8-inch square baking dish. Bake at 425° for 20 minutes or until chicken is done, basting occasionally with sauce. Garnish with fresh parsley, if desired. Yield: 4 servings.

Chicken Divan

Deb Stanley

2 (10 oz.) packages frozen broccoli spears (or fresh)	¾ teaspoon curry powder
2 cups cut up chicken (I use 4 breast halves)	1 cup uncooked rice
2 cans cream of chicken soup	½ cup shredded cheddar
1 cup mayonnaise	½ cup dry bread crumbs
1 teaspoon lemon juice	1 tablespoon butter
	1 small package slivered almonds

Place broccoli in bottom of greased casserole, spear ends to outside. Layer cubed chicken and sprinkle rice over chicken. Salt and pepper. Combine soup, mayo, lemon juice, and curry powder. Pour soup mixture over top. Sprinkle with cheese. Combine crumbs with butter; sprinkle over cheese. (Shortcut--use seasoned croutons.) Top with slivered almonds. **Bake at 350° for 45 minutes** with aluminum foil on top, then **another 15 minutes uncovered.** Let stand 5-10 minutes, then serve.

Chicken & Rice

Kim Toney

1 can cream of chicken soup	onion soup mix
1 can regular milk	4 pieces chicken
¾ cup uncooked rice	

Mix soup and milk; reserve ½ cup of mixture. Add rice, half of dry soup mix to soup mixture; pour into ungreased baking dish. Place chicken on top and pour reserved soup mixture over and add remaining onion soup. Bake at **350° for one hour** covered; uncover and bake **15 minutes more**.

Poulet Sauté a la Bordelaise

(Chicken in a Sauce)

Gary Nelson

Frying chicken	2 bay leaves
6 tablespoons butter	1 teaspoon lemon juice
2 tablespoons vegetable oil	1 (9 oz.) package frozen artichoke hearts,
14-16 whole shallots or white onions	defrosted and drained
salt	½ cup chicken stock
pepper	

Melt 4 tablespoons butter and 2 tablespoons vegetable oil. Brown chicken. Remove to plate. Add onions, shaking pan to color them slightly. Pour off all but a thin film of fat and return chicken to skillet. Season with salt and pepper and bay leaves. Cover; cook over high heat until fat spatters. Reduce heat and cook chicken slowly. Melt remaining butter. Stir in lemon juice. Season with salt; cover. Add artichokes. Cook for 10-15 minutes. Remove chicken. Pour chicken stock in skillet. Boil 2-3 minutes until reduced to about 1/3 cup. Pour over chicken and serve.

Honey & Orange Glazed Chicken

Kim Toney

2 chickens, cut up	2 tablespoons red wine vinegar (or red vinegar
1 medium onion, sliced	& oil salad dressing)
2 cloves garlic, minced	1 teaspoon ground ginger
½ cup orange juice	1 teaspoon dried thyme
¼ cup honey	salt
1 tablespoon Dijon-style mustard	

Place chicken in a large skillet over medium-high heat. Cook until nicely browned on all sides, about 8 minutes. Place in 9 x 13 pan. Drain all but 1 tablespoon chicken fat. Reduce heat to medium; add onions and garlic. Sauté about 3 minutes. Stir in all remaining ingredients except salt. Mix well. Pour over chicken and **bake, uncovered, 30-45 minutes**, basting occasionally. Season with salt and serve.

Teriyaki Chicken

Gary Nelson

Skinned boneless chicken breasts	2" finger ginger, grated
1 cup soy sauce	1 teaspoon sesame seeds
1 cup sugar	Black pepper
3-4 green onions, chopped	Chili pepper
1-2 cloves garlic, crushed	1 tablespoon sesame oil
Grated yellow onion (not much)	

Mix all ingredients except chicken in bowl. Stir well to get sugar mixed in. Pour over chicken in flat dish. If necessary, turn chicken after half the marinating time. Marinate chicken breasts 20-45 minutes. Barbecue over medium heat, not long--don't want to overcook. Can baste with marinade if you want to.

No Peek Skillet Chicken

Kim Toney

2 tablespoons olive oil	1 clove garlic, minced
2 ½ pounds chicken	1 envelope onion soup mix
1 can (14½ oz.) whole tomatoes, undrained	Hot cooked noodles
1 jar (4½ oz.) sliced mushrooms, drained	

Heat oil and brown chicken; drain. Stir in tomatoes, mushrooms, and garlic combined with soup mix. Simmer 45 minutes until chicken is done. Serve over hot noodles.

Microwave Chicken-Noodle Casserole

Greta Jacobson

4 oz. noodles	2 tablespoons chopped pimento
1 (10¾ oz.) can cream of mushroom soup	½ teaspoon salt
¾ cup milk	¼ teaspoon pepper
¼ pound mild cheddar cheese, grated (1 cup)	2 cups cooked, diced chicken
1/3 cup chopped green pepper	¾ cup crushed potato chips

On cooktop, cook noodles according to package directions. Drain. Combine noodles with remaining ingredients, except potato chips, in a 2 ½-quart casserole. Mix well. Cover; cook in microwave on high for 10 minutes, stirring after half the cooking time. Stir. Sprinkle with potato chips. Brown 5-6 minutes or until top is browned as desired.

Parmesan Chicken

Kim Toney

1 chicken, cut up
½ cup grated parmesan cheese
½ teaspoon salt
¼ cup flour
dash of pepper

1 teaspoon paprika
1 tablespoon milk
¼ cup margarine, melted
1 egg, beaten

Heat oven to **375°**. Combine cheese, flour, and salt. In separate container, combine egg, paprika, and milk. Dip chicken in egg mixture and coat with cheese mixture. Put chicken in pan. Pour margarine over. Sprinkle with pepper and **bake 1 hour** (covered for 45 minutes).

Chicken Bundles

Kim Toney

1 (3 oz.) package cream cheese
2 tablespoons melted oleo
2 cups cooked, cubed chicken
2 tablespoons chopped green onions

½ teaspoon pepper
2 tablespoons milk
2 packages crescent rolls
Croutons, crushed

Mix cream cheese, oleo, chicken, onions, pepper, and milk. Unroll rolls and press each pair into a square. Place 2 heaping tablespoons on each square. Fold dough over and seal edges. Roll each in melted oleo and then in crushed croutons. Bake with sealed side down for **20 minutes at 350°**.

Tuna Casserole

Carmen & Bill Biddle

2 cups cooked macaroni
1 can cream of mushroom soup
1 can cream of chicken soup
Bread crumbs

4 oz. Velveeta cheese
6 ½ oz. tuna fish
3 tablespoons margarine

Dice Velveeta cheese. Mix all ingredients except bread crumbs. Place in casserole dish. Sprinkle bread crumbs on top and bake at **350° for 30-45 minutes**, until cheese melts. Serves 4.

Maui Sunset Grill

Gary Nelson

4 fish steaks (halibut, sea bass, or salmon)
 about ¾" thick
 ½ cup bottled teriyaki marinade and sauce
 2 tablespoons papaya nectar
 1 tablespoon fresh cilantro (Chinese parsley)
 1 teaspoon vegetable oil
 Non-stick cooking spray
 ½ cup chopped macadamia nuts or toasted almonds

Maui Sunset sauce:
 1/3 cup reserved marinade
 1/3 cup papaya nectar
 ¼ cup water
 1 ½ teaspoons cornstarch
 1 teaspoon sugar

Maui Sunset Grill, continued

Place fish steaks in single layer in large shallow pan. Blend teriyaki sauce, papaya nectar, cilantro, and oil; pour over fish. Turn fish over to coat both sides. Marinate 45 minutes; turn fish over occasionally. Meanwhile, coat grill rack with cooking spray; place 4-6 inches from hot coals. Reserve marinade, remove fish and place on rack. Cook 3 minutes on each side, or until fish flakes easily when tested with a fork. Remove to serving platter and keep warm while preparing the Maui Sunset Sauce. To serve, spoon sauce over fish steaks and sprinkle with nuts. Makes 4 servings. For Maui Sunset sauce: Put all the ingredients in a small sauce pan; cook and stir over medium heat until mixture boils and is slightly thickened.

Baked Stuffed Trout

Kathryn Stanley

½ pound butter
 ½ small onion, chopped finely
 ½ cup parmesan cheese

2 cups fine bread crumbs
 2-3 tablespoons dry parsley flakes
 ½ cup dry vermouth

Melt butter, sauté onion until clear. Meanwhile, mix cheese, bread crumbs, and parsley in a small bowl. Set aside ¼ cup of this mixture. Then add vermouth to sautéed onions and butter; pour half of the mixture into the larger quantity of bread crumb mixture; stir lightly with fork. Stuff fish with mixture. Brush fish with remaining butter mixture. Sprinkle reserved bread crumbs over fish. Drizzle with any remaining butter over this and **bake 20-25 minutes at 350°** in a flat open pan. Fish should flake easily when done. Paprika can be used over top of fish to aid in browning. Growing up my family enjoyed this quite often, as we had two great trout streams that ran through the ranch.

Halibut with Dilled Mustard Marinade

Gary Nelson

1 cup olive oil
 ¼ cup Dijon-style mustard
 ¼ cup lemon juice
 3 tablespoons minced green onions
 2 large cloves garlic, minced

1 tablespoon snipped fresh dill (or 1 tea. dry)
 salt & pepper to taste
 2 pounds halibut filets, steaks, or other white fish

To prepare marinade, combine oil, mustard, lemon juice, green onions, garlic, dill, salt and pepper; stir until thick. Pour marinade over halibut in a shallow glass dish. Refrigerate for 3 hours. To broil, remove halibut from marinade and place on a broiler pan. Broil 6-8 inches from the heat source, turning fish once. Broil until fish flakes easily when tested with a fork. Time will vary depending on thickness of fish, so watch carefully so fish is not overcooked. 6 servings. Also excellent baked, barbecued, or microwaved.

DropBooks

Cioppino

Gary Nelson

Cioppino is a popular Italian seafood stew that was believed to have originated in San Francisco during the "gold rush". It is common to have "cioppino feeds" throughout the Italian community in California. If you don't have some of the items, you can substitute with any other seafood item.

½ pound scallops	8 oz. hot water
1 pound squid, cleaned and cut up	3 oz. oil (olive, corn, or vegetable)
1 pound fresh shrimp (peeled and deveined)	2 medium onions
2 whole dungeness crabs (cracked & cleaned)	1 small carrot
2 pounds clams	5 sprigs parsley
1 pound red snapper, sea bass, or halibut	1 kernel of garlic
1 #2½ (36 oz.) can crushed pear shape tomatoes or whole tomatoes	1 round teaspoon Italian herbs
1 can (14 oz.) clear chicken broth	1 round teaspoon salt
3 oz. dry vermouth	4 dashes ground black pepper
½ cube butter or margarine (optional)	2 bay leaves, broken
	1 or 2 whole red chilies

Soak and scrub clams, let soak in water until ready to use. Mince onions, carrot, parsley, and garlic. Brown slowly in heated oil in a 6 quart pot. Stir often. Cut red snapper, sea bass, or halibut in pieces about 1 inch wide. Add fish to sautéed items, cook for 5 minutes. Stir. To this mixture add crushed or chopped tomatoes and cook for 20 minutes; add canned broth, hot water, and bay leaves. Keep heat high enough to keep mixture bubbling and stir. After 10 minutes add clams and vermouth; cook 5 minutes. Add crab, stir and cook another 5 minutes. Add salt, all remaining spices, and shrimp, scallops, and squid. Let cook for 10 more minutes and now we are ready to serve on toasted sour dough French bread or plain broiled rice: at this point add butter to the sauce, if desired.

Points you should remember: Cioppino may be prepared early in the day and reheated for dinner; this improves the flavor. Sauce can be used for dressing of spaghetti also. Careful with the shells. Spicing is always a matter of taste--taste first and add spices you prefer. If too thin, use cornstarch (a little) to thicken. Use cuisenart to cut up veggies, garlic, and tomato. Cioppino should be somewhat piquant. Serve Cioppino hot from the pot and it should be kept warm during the meal. A tossed green salad and red wine completes the meal. Serves 5.

Baked Ziti

John Toney

1 box ziti or rigatoni noodles	Mozzarella cheese
1 container cottage cheese	1 jar Ragu spaghetti sauce

Boil noodle until tender. Mix noodles, cheeses, and Ragu and place in pan. **Bake at 350° for 30-35 minutes** until cheese is melted and is hot and bubbly.

Pizza

Mueller Family

1 cup warm water	2 tablespoons peanut or olive oil
1 package yeast	2 $\frac{3}{4}$ - 3 $\frac{1}{4}$ cups flour
1 tablespoon sugar	Shane's Pizza Sauce (see next recipe)
1 $\frac{1}{2}$ teaspoons salt	Pizza toppings of your choice

Measure warm water into a large warm bowl. Sprinkle in yeast; stir until dissolved. Stir in sugar, salt, oil, and 1 $\frac{1}{2}$ cups flour; beat until smooth. Add enough flour to make a stiff dough. Turn out onto lightly floured board; knead until smooth and elastic, about 5 minutes. Place in a greased bowl, turning to grease top. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 45 minutes. (Oven heated to 200°, then turned off works well.) Punch down dough, divide in half. Roll and stretch each into 13-inch rounds. Place in 2 lightly oiled 12" pizza pans, pressing around edge to form standing rim of dough. **Bake at 350° for 10 minutes.** You may want to prick crust with fork before baking. Top immediately and **bake 20 minutes at 400°** or cool and store up to 6 days, wrapped tightly, in the refrigerator. Recipe may be doubled. Pre-baked pizza crusts, with or without toppings may also be frozen for longer periods of time; wrap well. To store pizzas with toppings, wrap with plastic wrap first, then aluminum foil. (Tomato in sauce may eat through foil.) A favorite Sunday night supper at our house.

Shane's Pizza Sauce

Shane Mueller

3-4 cloves garlic, pressed or minced	$\frac{1}{2}$ teaspoon salt
1 tablespoon olive oil	$\frac{3}{4}$ teaspoon dried basil
28 oz. can tomatoes	$\frac{3}{4}$ teaspoon dried rosemary
1 cup water	1 teaspoon oregano
1 bay leaf	1 (8 oz.) can tomato sauce
black pepper	1 teaspoon dried parsley
$\frac{1}{4}$ teaspoon thyme	

Cook garlic in olive oil for a few minutes. Do not brown. Blend tomatoes slightly in blender to break them up. Add tomatoes and all other ingredients to garlic and oil. Simmer, covered, over low-medium heat for 2-5 hours, stirring occasionally. If too runny, uncover and reduce over higher heat. Enough for 4-5 pizzas. Can also use on pasta.

Zucchini Crust Pizza

Tricia Diehl

Olive oil and flour for the pan	½ cup grated parmesan cheese
2 cups packed, grated zucchini	pinch of basil (optional)
2 eggs, beaten	pinch of marjoram (optional)
¼ cup flour	pinch of rosemary (optional)
½ cup grated mozzarella cheese	1 tablespoon olive oil

Preheat oven to **400°**. Oil and flour 10-inch pie pan. Combine zucchini, eggs, flour, cheeses, herbs, and 1 tablespoon olive oil. Spread into prepared pan and bake for **35-40 minutes** or until golden brown. About half way through, brush with oil. Remove from oven. When it has cooled (10 minutes), loosen with spatula. Top and bake at 400° until heated.

Note: This does not have the consistency of regular pizza crust and is considerably softer.

Cake & Frostings

DropBooks

Classic Carrot Cake

Sara Mueller

2 cups light brown sugar	½ teaspoon salt
½ cup applesauce	1 teaspoon baking soda
½ cup buttermilk	1 teaspoon grated lemon rind
¼ cup honey	2 cups finely grated carrots
3 eggs	½ cup raisins
2 cups flour	½ cup chopped walnuts
1 ½ teaspoons cinnamon	

Preheat oven to **350°**. Butter and lightly flour two 8-inch cake pans. Mix sugar, applesauce, buttermilk, honey, and eggs in large bowl of mixer. Beat until light. Sift together flour, cinnamon, salt, and baking soda. Add gradually to liquid mixture. Stir in lemon rind, carrots, raisins, and nuts. Pour into prepared pans. **Bake 30-35 minutes**. The sides should begin to pull away and the center will spring back when lightly pressed. Turn onto a rack and cool. Serves 12. Per 4½ ounce serving: 320 calories, 5.1 grams protein, 67 grams carbohydrates, 4.7 grams fat. **76 fewer fat calories per serving than traditional carrot cake made with oil.**

Minnie's Boiled Spice Cake

Alice Sullivan & Harriet Stanley--Minnie Stanley's recipe

1 cup brown sugar	2 ½ cups water
1 cup white sugar	1 cup lard (lard is in original recipe but you can use other shortening--Harriet)
1 teaspoon cinnamon	
1 teaspoon cloves	4 cups flour
1 teaspoon nutmeg	1 heaping teaspoon soda dissolved in a little hot water
½ teaspoon salt	
2 cups raisins	½ cup nuts (or more), if desired

Boil sugars, cinnamon, cloves, nutmeg, salt, raisins, water, and lard for 6 minutes; let cool. Add flour, soda, and nuts. Pour into 9 x 13 pan. **Bake 1 hour at 350°**. Harriet: Plain with whipped cream or brown sugar frosting. We like it just plain.

Boiled Cake

Olive Jacobson--recipe from her mom, Gladys Nelson

1 cup white sugar	1 cup lard (I use vegetable oil.)
1 cup brown sugar	3 cups water
1 teaspoon salt	1 cup raisins
1 teaspoon cinnamon	4 cups flour
1 teaspoon nutmeg	1 teaspoon soda dissolved in a little warm water
1 teaspoon cloves	

Cook sugars, salt, spices, lard, water, and raisins for 7 minutes. Add flour, and soda. Bake.

Frosting: 1 cup brown sugar, 3 teaspoons white sugar. Boil in a little cream and a little piece of butter.

Spice Cake

Carl Pearson

1 cup sugar	1 teaspoon soda
2/3 cup butter or margarine	1 teaspoon cloves
2 eggs	1 teaspoon cinnamon
1/2 cup molasses	a little nutmeg
1 cup sour or buttermilk	raisins
2 1/2 cups flour	

Bake in a greased and floured 9 x 13 pan at **350° for 35-40 minutes** or until done.

Butterscotch Frosting

Carl Pearson

1 cup brown sugar	1/4 teaspoon salt
3 tablespoons shortening	1/3 cup milk
2 tablespoons butter	1 1/2 cups powdered sugar

Combine brown sugar, shortening, butter, and salt. Bring to a boil, stirring constantly. Add milk and boil slowly, 3 minutes. Cool. Add sugar and beat until thick enough to spread.

Oatmeal Cake

Joyce Mueller--recipe from her mom, Gladys Nelson

1 1/4 cups boiling water	1 1/3 cups flour
1 cup quick oatmeal	cloves
1 cup brown sugar	1 teaspoon cinnamon
1/2 cup shortening	1 teaspoon soda
1/2 cup white sugar	1/2 teaspoon salt
2 eggs	

Pour water over oatmeal; let stand 20 minutes. Cream sugars and shortening. Add oatmeal and remaining ingredients. **Bake in a 9 x 9 pan at 350° for 30-35 minutes.**

Frosting: Combine 1 cup brown sugar, 1/4 cup milk, and 1/4 cup butter; boil 2 minutes.

Oatmeal Cake

Kathryn Stanley

1 3/4 cups boiling water	2 eggs
1 cup oatmeal	1 teaspoon baking soda
1 cup brown sugar	1 teaspoon cinnamon
3/4 cup white sugar	1 3/4 cups flour
1/2 cup butter	1/2 teaspoon salt

Pour water over oatmeal and let stand 10 minutes. Beat sugars and butter until smooth; add oatmeal. Add eggs; beat until smooth. Sift together remaining ingredients; add to mixture and mix until smooth. Pour into greased 9 x 13 pan and **bake 35 minutes at 350°**. Put the following **topping** on hot cake right out of oven: 1/2-3/4 cup butter, 1/2 cup brown sugar, 1/4 cup cream, 1 cup pecans, chopped, 1 cup coconut, 1 teaspoon vanilla. Mix well and spread on cake. Put cake under broiler until the frosting is brown. This is a real moist cake and tastes good warm or cold, with or without ice cream.

Applesauce Cake

Carmen & Bill Biddle

½ cup shortening	½ teaspoon soda
1 ½ cups sugar	1 teaspoon cinnamon
2 beaten eggs	1 or 1 ½ cups raisins
1 cup thick applesauce	¼ teaspoon salt
2 cups flour	½ cup chopped nuts (optional)
1 teaspoon baking powder	

Cream shortening and sugar; add eggs and beat well. Add applesauce, then dry ingredients. Beat until smooth; fold in raisins and nuts. Bake in greased and floured tube pan at **350° for 55 minutes**. Serve plain or frosted, or sprinkle with powdered sugar. Can make in two loaves.

Prune Cake

Olive Jacobson--recipe from Alfild Peterson

3 eggs	1 teaspoon salt
1 ½ cups sugar	1 teaspoon soda
2 cups flour	1 teaspoon allspice
1 cup buttermilk	1 teaspoon cinnamon
1 cup cooked, pitted prunes	1 teaspoon nutmeg
1 cup walnuts	1 teaspoon vanilla
1 cup vegetable oil	Icing (see below)

Blend sugar and oil, add eggs and mix well. Sift all dry ingredients together and mix into batter, alternating with milk. Add prunes, nuts, and vanilla. Pour into an ungreased 9 x 13 pan. **Bake**

for 1 hour at 325°. Leave cake in pan and while still hot punch holes into cake with a fork. Pour the following icing over immediately. (Punch holes entire length of fork tines.)

Icing:

1 cup sugar	1/3 cup butter
½ cup buttermilk	1 tablespoon white syrup
½ teaspoon soda	½ teaspoon vanilla

Boil above ingredients until it forms a soft ball. Pour over cake immediately. Do not overcook. Begin making icing about 15 minutes before cake is done so it will be ready to pour over hot cake.

White Frosting

Harriet Stanley

2 egg whites	¼ cup Crisco
2 cups powdered sugar	1 teaspoon almond flavoring

Beat egg whites until stiff. Add 1 cup powdered sugar; beat well. Cream together Crisco and ½ cup powdered sugar; mix with egg whites and add another ½ cup powdered sugar and almond flavoring. Beat well. This is nice on a white cake mix (Betty Crocker) baked in a jelly roll pan or a layer cake or cupcakes. You can sprinkle with coconut.

Pumpkin Roll

Amy Jacobson

3 eggs
1 cup sugar
1 teaspoon lemon juice
2/3 heaping cup pumpkin
3/4 cup flour
1 teaspoon baking powder
1 teaspoon ginger
2 teaspoons cinnamon

1/2 teaspoon nutmeg
1/2 teaspoon salt
nuts (optional)

Frosting:

1 cup powdered sugar
8 oz. cream cheese, softened
4 tablespoons butter
1/2 teaspoon vanilla

Beat eggs for 5 minutes at high speed. Combine with sugar, lemon juice, pumpkin, flour, baking powder, spices, and salt. Sprinkle top of cake with chopped nuts, if desired. Bake on a greased and floured jelly roll pan at 375° for 15 minutes. Turn onto towel; sprinkle with powdered sugar. Cool completely. Mix frosting and spread on cake, then re-roll. Chill, then wrap in plastic wrap. This freezes well and can be cut while frozen.

Rhubarb Cake

Olive Jacobson

1 egg, beaten
1 cup sugar
1 cup plain or vanilla yogurt
1 1/2 cups flour
1 teaspoon soda
dash of salt

3 cups rhubarb, cut in small pieces.
1 1/2 cups brown sugar
3 tablespoons butter
2 teaspoons cinnamon
3/4 cup chopped nuts

Mix egg, sugar, yogurt, flour, soda, salt, and rhubarb. Put into a 9 x 13 pan. Before baking, sprinkle with mixture of brown sugar, butter, cinnamon, and nuts. **Bake at 350° for 40 minutes.**

Old Fashioned Hot Fudge Cake

Kim Toney

2 (1 oz.) unsweetened baking squares
1 1/2 cups Bisquick
1 cup milk
2 teaspoons vanilla

2 tablespoons cocoa
1 cup sugar
1 1/2 cups boiling water

In a large bowl, combine melted chocolate squares, Bisquick, milk, vanilla, and 2/3 cup sugar. Beat with whisk until smooth. Pour into a 12 x 8 pan. Sprinkle with cocoa and 1/3 cup sugar. Pour boiling water over all. Do not stir. **Bake at 350° for 25 minutes.** Serve immediately with ice cream or whipped cream.

Marble Swirl Pound Cake

Stacy Mueller

2 cups sugar	2 teaspoons vanilla extract
1 cup butter or margarine, softened	¼ teaspoon salt
3 ½ cups cake flour	4 eggs
1 cup milk	¼ cup cocoa
1 ½ teaspoons baking powder	

Grease or spray 10-inch tube pan or bundt pan; set aside. In a large bowl with mixer at low speed, beat sugar and butter or margarine until blended. Increase speed to high; beat until light and fluffy. Add eggs and milk; beat until well mixed. Add flour and remaining ingredients except cocoa; at low speed, beat until well mixed, constantly scraping bowl with rubber spatula. Increase speed to high and beat batter 4 minutes longer, occasionally scraping bowl with rubber spatula. Preheat oven to **350°**. Remove about 2 ½ cups batter (about half) to medium bowl. With wire whisk or fork, beat cocoa into batter in medium bowl until well blended. Alternately spoon vanilla and chocolate batters into prepared pan. With blade of knife, cut and twist through batters in a zig-zag pattern to obtain marbled effect. Only go around the pan once. **Bake one hour** or until toothpick inserted in center of cake comes out clean. Cool cake in pan on wire rack 10 minutes, then remove and cool completely on rack. Slices best after cooling. Makes 16 servings. Recipe may be halved for use in an 8-inch, 6 cup bundt pan; reduce baking time to 45 minutes. I like to make this in a bundt pan--put it on a plate crusty side up when cooled.

German Chocolate Cake

Deb Stanley

1 stick margarine	1 teaspoon salt
½ cup salad oil	2 eggs
1 cup water	1 ½ teaspoon soda
2 cups sugar	½ cup buttermilk
2 cups flour	vanilla
1/3 cup cocoa	

Sift dry ingredients. Bring margarine, oil, and water to a boil. Pour over dry ingredients. Add beaten eggs. Dissolve baking soda in buttermilk and add last. Bake in a greased 9 x 13 pan for **30 minutes at 350°**.

Frosting:

1 ½ sticks butter	3 beaten egg yolks
1 ½ cup sugar	1 cup chopped nuts
1 cup coconut	1 teaspoon vanilla
1 can evaporated milk	

Cook butter, sugar, coconut, milk and egg yolks until thick. Stir constantly as frosting burns easily. Remove from heat and add nuts and vanilla. Cool, then frost cooled cake.

German Chocolate Cake

Kathryn Stanley

1 (4 oz.) package Baker's German Sweet Chocolate	1 teaspoon vanilla
½ cup boiling water	.2 cups all-purpose flour
1 cup butter	1 teaspoon baking soda
2 cups sugar	½ teaspoon salt
4 eggs, separated	1 cup buttermilk
	Coconut-Pecan Frosting (see next recipe)

Melt chocolate in water; cool. Cream butter and sugar. Beat in egg yolks. Stir in vanilla and chocolate. Mix flour, soda, and salt. Beat in flour mixture, alternately with buttermilk. Beat egg whites until stiff peaks form; fold into batter. Pour batter into three 9-inch layer pans, lined on bottoms with waxed paper. **Bake at 350° for 30 minutes** or until cake springs back when lightly pressed in center. Cool 15 minutes; remove and cool on wire rack. Frost cake between layers and on the top only, with Coconut-Pecan Frosting.

Coconut-Pecan Frosting

Kathryn Stanley

1 ½ cups (12 fl. oz.) evaporated milk	½ teaspoon vanilla
1 ½ cups sugar	2 cups Baker's Angel Flake coconut
4 egg yolks, slightly beaten	1 ½ cups chopped pecans
¾ cup butter	

Combine evaporated milk, sugar, egg yolks, butter, and vanilla in saucepan. Cook and stir over medium heat until thickened. Remove from heat, stir in coconut and pecans. Cool until thick enough to spread. Makes 4 ¼ cups.

This is Marty's birthday cake, and he does not like to share it.

18 Minute Cake

Kathryn Stanley

2 cups flour	½ cup salad oil
¼ teaspoon salt	½ cup butter
1 ¾ cups sugar	½ cup buttermilk
4 tablespoons cocoa (I use a little more.)	1 teaspoon baking soda
1 cup water	2 eggs

Combine flour, salt, sugar, and cocoa. Bring water, salad oil, and butter to a boil; combine with dry ingredients. Beat until creamy. Add buttermilk, baking soda, and eggs. **Bake cake for 10 minutes at 400°** or until the center springs back when touched. Be careful not to overbake the cake. Remove from oven to cooling rack. Frost cake while VERY HOT!

Frosting:

½ cup butter	½ cup marshmallows
¼ cup cocoa	4 cups powdered sugar
1/3 cup buttermilk	

Frosting for 18 Minute Cake, continued

Boil butter, cocoa, and buttermilk. Add marshmallows; stir until melted. Add powdered sugar. Frosting will be thinner than normal frosting. Great for a quick dessert.

Chocolate Chip Cupcakes

DyVonne Nelson

1 (8 oz.) package cream cheese, softened	½ teaspoon salt
1 egg	¼ cup Nestle's Quick
½ cup sugar	1 cup water
1 ½ cups chocolate chips	½ cup oil
1 ½ cups flour	1 tablespoon vinegar
1 cup sugar	1 teaspoon vanilla
1 teaspoon soda	

Combine cream cheese, egg, ½ cup sugar, and chocolate chips; set aside. Measure dry ingredients and mix together the following: flour, 1 cup sugar, soda, salt, and Quick. Add water, oil, vinegar, and vanilla. Fill paper-lined cupcake pan about ½ full with the chocolate mixture. Put 1 heaping tablespoon of cream cheese mixture in the center of each cupcake.

Bake at 350° for 25-30 minutes. Makes 20-24, needs no frosting.

DropBooks

Cookies, Bars, & Lefse

DropBooks

Peanut Butter Cookies

Carl Pearson

1 cup granulated sugar	2 eggs
1 cup brown sugar	2 cups chunky peanut butter

Drop by spoonfuls on cookie sheet and **bake about 10 minutes at 325°**.

Peanut Cookies

Olive Jacobson--recipe from her mom, Gladys Nelson

1 cup shortening	2 cups flour
2 cups brown sugar	½ teaspoon salt
2 eggs	1 teaspoon baking powder
1 teaspoon vanilla	½ teaspoon soda
1 cup corn flakes, crushed	1 cup peanuts, coarsely chopped
2 cups oatmeal	

Cream shortening and sugar together. Add eggs and beat more. Add vanilla. Mix in remaining ingredients in order given. Mold with hands and press down with fork.

Pecan Fingers

Harriet Stanley--Annie Kleppe's old recipe

2 cups flour (I use 1 ½ cups for a richer cookie)	1 tablespoon water
1 cup butter	¼ teaspoon salt
2/3 cup powdered sugar	½ cup chopped pecans

Cream together. Shape into fingers. **Bake at 300° for 20 minutes.** A good Christmas cookie.

Pecan Fingers

Harriet Stanley--I like this recipe better.

2 ½ cups cake flour (or 2 cups if not using cake flour)	vanilla
1 cup butter	salt
½ cup powdered sugar	2 cups chopped pecans
	powdered sugar

Combine flour, butter, ½ cup powdered sugar, vanilla, salt, and pecans. Shape into fingers. **Bake at 400° for 10-12 minutes--watch.** Roll in powdered sugar while still warm.

Fork Cookies

Alice Sullivan--recipe from her aunt, Annie Pearson

1 cup brown sugar	2 teaspoons cream of tartar
1 cup white sugar	3 ½ cups flour
1 cup butter or oleo	1 teaspoon vanilla
3 eggs	pinch of salt
2 teaspoons soda	

Cream shortening and sugar; add well-beaten eggs, then soda and cream of tartar sifted into flour. Add vanilla and salt. Take dough by tablespoons and form into ball with hands. Place on cookie sheet; press down with fork and bake until nice and brown. About 70 cookies.

Butter Cookies

Deb Stanley

1 pound butter, softened	4 cups flour
2 cups sugar	1 teaspoon vanilla
1 teaspoon salt	1 egg

Roll dough into 2" log. (Use center cardboard from paper towel roll and saran wrap.) Refrigerate 2 hours. Cut into ¼" thick slices. **Bake at 375° for 10 minutes.** Cool a little on baking sheet, then move to cooling racks. Very good--taste like shortbread cookies.

Krumkake

Olive Jacobson & Harriet Stanley--Gladys Nelson's recipe

1 cup butter, softened	1 teaspoon cardamom (or to taste)
1 cup white sugar	1 teaspoon vanilla
1 cup buttermilk (or 1 c. cream + 4 eggs)	2 cups flour, or enough to make a stiff dough
2 eggs	

Mix all ingredients well. Place about 1 tablespoon dough in center of Krumkake iron. Keep turning until done. Take off with spatula and form into a roll while hot. Fresh cardamom will give a stronger seasoning. You can grind your own or use ground cardamom.

Krumkake

Harriet Stanley & Matt Stanley--Esther (Vernon) Johnson's recipe

3 eggs	1 cup + 2 tablespoons flour (enough to make
¾ cup sugar	pancake batter consistency)
1 teaspoon cardamom	½ cup cream
½ cup butter, melted	

Beat together eggs, sugar, and cardamom. Mix in butter and flour. Whip cream and fold into mixture. Bake on krumkake iron.

Matt's recipe above, and those to follow in this section are from last year's 4-H fair, where he received a perfect Blue Ribbon score for his cookies and for his display of a Norwegian table setting for a holiday meal. He even did a menu up in Norwegian and learned a few phrases for his interview with the cooking judges. His Grampa Stanley would have been proud, I know his Dad and Mom were.

Kringla

Olive Jacobson--recipe from her mom, Gladys Nelson

1 cup sugar	dash salt
1 cup cream	1 teaspoon soda
1 ½ cups buttermilk	1 teaspoon anise seed
1 teaspoon baking powder	5 cups flour

Mix all ingredients well. Take a small portion of dough and roll into a finger size. Form into a pretzel shape and bake on cookie sheet. Can be served warm with butter. This recipe is from Mom, Gladys Nelson. She didn't have an oven temp. I would guess about 350°. She would say bake until done.

Fattigmand

Matt Stanley

12 egg yolks	1 teaspoon ground cardamom
4 egg whites	½ teaspoon salt
12 tablespoons sweet cream	½ jigger of brandy
12 tablespoons sugar	Flour to make stiff dough
½ cup butter, melted	Powdered sugar

Beat the egg yolks, add whites and then sugar; beat well. Add the cream, cardamom, and salt. Add melted butter. Add enough flour to make dough stiff enough to handle. Chill overnight (makes dough easier to work with). Roll out VERY THIN. Cut into diamond shaped pieces; cut a small slit in center lengthwise. Pull one end through the hole. Fry in deep fat until very light brown. Dust with powdered sugar. I cut the recipe in half.

Sandbakelser

Joyce Mueller

1 teaspoon vanilla	¾ cup sugar
1 teaspoon almond extract	1 small egg white, unbeaten
¾ cup soft butter (do not use margarine)	1 ¾ cups flour

Mix vanilla, almond, butter, sugar and egg whites well. Stir in flour. Chill dough until stiff. Press into tins in a thin layer. **Bake on a cookie sheet at 350° for 12-15 minutes.** Do not let them get brown. Allow to cool in tins for a minute, then tap out onto a towel to cool completely. Eat any you break immediately. Everyone helps make these cookies for Christmas at our house.

Kransa

Olive Jacobson--recipe from her aunt, Edna Nelson

1 cup butter	2 tablespoons sugar
1 cup sour cream	sugar (for top)
2 cups flour	

Mix together. Roll out on floured board to ½" thick. Cut with donut cutter. Put lots of sugar on top. Bake. Dough is easier to work with if it is cooled for a couple hours.

Rosette Cookies

Matt Stanley

2 eggs, slightly beaten	1 cup sifted flour
2 teaspoons sugar	¼ teaspoon salt
1 cup milk	1 tablespoon almond or rum extract

Add sugar to eggs, then add milk. Sift flour with salt; stir into egg mixture and beat until smooth--about the consistency of heavy cream. Add flavoring. Fry in deep fat fryer (Fry Daddy works great), cool on paper towels, sprinkle with confectioner's sugar or cinnamon-sugar combination. Serve with either side of cookie face up.

Swedish Hugs

Olive Jacobson

1 pound of butter, softened	1 teaspoon vanilla
2 cups brown sugar	1 teaspoon baking powder
1 egg	3 ½ cups flour
1 cup almonds, chopped	beaten egg
2 teaspoons cinnamon	sugar
2 teaspoons cardamom	blanched almonds for top

Mix butter, brown sugar, 1 egg, chopped almonds, spices, vanilla, baking powder, and flour. Roll into walnut size balls. If you have trouble rolling balls, refrigerate for a couple of hours first. Dip one side of ball in beaten egg and then in sugar. Place that side up on greased cookie sheet. Press a blanched almond into ball top. Bake in **350°** oven until lightly browned, **14-16 minutes**. Don't overbake.

Grandma Stanley's Oatmeal Cookies

Harriet Stanley

1 cup sugar	5 tablespoons water (from boiled raisins)
1 cup shortening	1 teaspoon soda
1 teaspoon salt	1 teaspoon cinnamon
2 cups oatmeal	1 teaspoon nutmeg
2 cups flour	1 teaspoon vanilla
1 cup raisins	1 cup walnuts

Grandma Stanley's Oatmeal Cookies, continued

First boil raisins--do not drain until you have taken out the 5 tablespoons water. Mix ingredients in order. Put soda in cup and add raisin water, then add to ingredients. Add drained raisins and walnuts. Drop on greased cookie sheet. **Bake at 350-375° for about 13 minutes--check after 10 minutes.** Makes 3 dozen. These are a great favorite in the Stanley family.

Ginger Snaps

Olive Jacobson

1 ½ cups shortening	2 teaspoons soda
2 cups sugar	2 teaspoons cinnamon
2 eggs	2 teaspoons cloves
½ cup molasses	2 teaspoons ginger
4 cups flour	

Cream together shortening and sugar. Beat in eggs. Add molasses and sifted dry ingredients. Roll into 1" balls. Dip into sugar, press flat. **Bake at 375° 15-18 minutes.**

Ginger Creams

Alice Sullivan

1 cup shortening	2 teaspoons cinnamon
1 cup brown sugar	½ teaspoon ginger
¾ cup molasses	2 eggs
¾ cup hot water	4 cups flour
2 teaspoons soda	½ teaspoon salt

Mix in order given. Drop by teaspoonfuls on cookie sheet. **Bake at 350° for 10-12 minutes.** **Frost** with icing of 2 cups sifter powdered sugar, 1 tablespoon melted butter, 3-4 tablespoons cream, and 1 teaspoon vanilla.

Rocky's Pumpkin Cookies

Rocky Sullivan

½ cup shortening	2 cups flour
½ cup brown sugar	1 teaspoon baking powder
½ cup white sugar	1 teaspoon soda
1-2 eggs	1 teaspoon cinnamon
1 cup pumpkin	Ginger, cloves, allspice, if desired
½ teaspoon salt	1 cup raisins, dates, coconut, or ½ cup nuts,
1 teaspoon vanilla	as desired

Cream shortening and sugars until fluffy. Add eggs, pumpkin, salt, and vanilla; mix. Sift together flour, baking powder, soda, and spices. Add to mixture. Add raisins, dates, coconut, or nuts as desired. Drop by teaspoons on greased cookie sheet. **Bake at 375° for 8-10 minutes.** Enjoy. I always double this recipe. The cookies only get better each day if they last that long!

Pumpkin Cookies

Deb Stanley

2 cups sugar	4 cups flour
1 cup shortening	2 teaspoons cinnamon
2 eggs	2 teaspoons vanilla
15 oz. pumpkin	2 teaspoons baking powder
2 cups raisins	2 teaspoons baking soda

Cream sugar, shortening, and all other ingredients, flour and raisins last. **Bake at 375° for 6-8 minutes.**

Frosting: 8 oz. cream cheese, $\frac{3}{4}$ stick butter, 1 tablespoon milk, 1 teaspoon vanilla, 4 cups powdered sugar.

Date Cookie Roll

DyVonne Nelson--recipe from Edna Nelson (Brian's favorite!)

2 cups brown sugar	Filling:
1 cup butter	1 $\frac{1}{4}$ cup dates
2 eggs	$\frac{1}{2}$ cup water
3 cups flour	$\frac{1}{2}$ cup sugar
1 teaspoon cinnamon	$\frac{1}{2}$ - $\frac{3}{4}$ cup nuts
1 teaspoon soda, dissolved in 1 tablespoon hot water	

Roll dough $\frac{1}{2}$ -inch thick and spread filling, then roll like a jelly roll and chill. When ready to bake, slice.

Cranberry Cookies

Mueller Family

3 cups all-purpose flour	1 egg
1 teaspoon baking powder	$\frac{1}{4}$ cup milk
$\frac{1}{4}$ teaspoon baking soda	2 tablespoons lemon juice
$\frac{1}{2}$ teaspoon salt	3 cups fresh or frozen cranberries, chopped or ground
$\frac{1}{2}$ cup butter or margarine	1 cup chopped walnuts
1 cup granulated sugar	
1 cup light brown sugar	

Preheat oven to **375°**. Measure flour, baking powder, soda, and salt into a bowl; stir with a fork to mix. Cream butter and sugars in a large bowl until fluffy; beat in egg, milk, and lemon juice. Stir in flour mixture, a little at a time, until well blended; stir in cranberries and walnuts. Drop dough by teaspoonfuls, about 1" apart, onto greased cookie sheets. **Bake 15 minutes**, or until firm and golden. Watch to make sure bottoms don't get overdone, especially when using dark pans. Remove from cookie sheets to wire racks; cool. Yield: about 8 dozen.

Monster Cookies

Kim Toney

6 eggs	½ pound butter
2 ¼ cups brown sugar	2/3 (1 ½ pound) can peanut butter (1 7/8 cups)
2 cups sugar	9 cups oatmeal
1 ½ teaspoons vanilla	12 oz. chocolate chips
1 ½ teaspoons Karo syrup	12 oz. M & M's candy
4 teaspoons soda	

Bake 12 minutes at 350°. Do not overbake (no flour)!

Snickerdoodles

Jill Kounovsky

¾ cup sugar	¼ teaspoon salt
½ cup butter or margarine	¼ teaspoon baking soda
1 egg	¼ teaspoon cream of tartar
½ teaspoon vanilla	2 tablespoons sugar
1 ½ cups all-purpose flour	2 tablespoons ground cinnamon
shortening	

In large mixing bowl, cream ¾ cup sugar and butter or margarine with a wooden spoon. Beat in the eggs and vanilla. Stir in flour, salt, baking soda, and cream of tartar. Mix well with spoon. In a small bowl, combine the 2 tablespoons sugar and cinnamon. Grease 1 or 2 cookie sheets with shortening. Shape dough into 1" balls, roll each in the sugar-cinnamon mixture.

Bake 8-10 minutes at 375°. Makes about 36 cookies.

Ranger Cookies

Jill Kounovsky

1 cup shortening	1 teaspoon salt
1 cup sugar	1 teaspoon baking soda
1 cup brown sugar	½ teaspoon baking powder
2 eggs	1 cup oatmeal
1 teaspoon vanilla	1 cup coconut
2 cups flour	2 cups rice crispies

Cream shortening and sugars; add eggs and vanilla. Sift flour, salt, baking soda, and baking powder; add to egg mixture. Stir in oatmeal, coconut, and rice crispies. Drop by spoonful and **bake for 13 minutes at 300°.** Makes about 5 dozen.

Cinnamon Crispies

Greta Jacobson

2 - 2 ½ cups flour	1 egg
2 tablespoons sugar	2 tablespoons margarine or butter
½ teaspoon salt	1 ½ cups sugar
1 package active dry yeast	3 teaspoons cinnamon
¾ cup water	6 tablespoons finely chopped nuts, if desired
½ cup margarine or butter	

Lightly spoon flour into measuring cup; level off. In large bowl, combine 1 cup flour, 2 tablespoons sugar, salt and yeast; blend well. In small saucepan, heat water and ½ cup margarine until very warm (120-130°F). Add warm liquid and egg to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in 1 - 1 ½ cups flour to make a stiff dough. Cover tightly; chill 2 hours or until dough is easy to handle. Turn dough onto lightly floured surface. Roll to 18 x 10-inch rectangle; spread with 2 tablespoons margarine. Combine 1 ½ cups sugar and cinnamon. Sprinkle ½ cup of mixture over dough. Starting with 18-inch side, roll up tightly, pressing edges to seal. Cut into 18 1-inch slices. On cookie sheet or large sheet of foil, spread remaining sugar-cinnamon mixture. Place slices, one at a time, on mixture; roll each to 5-inch circle, turning once. Place crispies on ungreased cookie sheets. Sprinkle each with 1 teaspoon nuts, if desired; press in gently. Heat oven to **400°**. **Bake 10-12 minutes** or until golden brown. Remove from cookie sheets immediately; cool completely. Makes 18 crispies. If crispier product is desired, place crispies on greased cookie sheets.

Pistachio White Chocolate Chip Cookies

Gary Nelson

1 ¼ cups butter or margarine, room temp.	1 teaspoon baking powder
2 cups light brown sugar	½ cup rolled oats
2 eggs	1 (12 oz.) package white chocolate or vanilla chips
2 teaspoons vanilla	1 1/3 cups natural California pistachios, chopped
2 ½ cups flour	
1 teaspoon baking soda	

Cream butter with sugar. Beat in eggs and vanilla. Combine flour, baking soda, baking powder, and oats. Gradually add flour mixture to butter mixture, mix well. Stir in chocolate chips and 1 cup pistachios. Drop batter by heaping teaspoons onto ungreased baking sheets, allowing for spreading. Sprinkle and press some of remaining pistachios on top of each. Bake at **350° for 8-10 minutes**, or until light golden. For chewy cookies, do not overbake. Let cool awhile on cookie sheet to set. Makes 5 dozen.

Soft Chocolate Chip Cookies

Mueller Family

1 cup white sugar	2 cups milk
2 cups brown sugar	5 ½ cups flour
3 eggs	1 teaspoon soda
2 teaspoons vanilla	1 ½ teaspoons salt
2 cups quick oatmeal	12 oz. package chocolate chips

Combine sugar and margarine; add eggs and vanilla. Mix in quick oats, milk, flour, soda, and salt. Add chips. Drop by teaspoonfuls onto cookie sheets. **Bake at 375° for 10-12 minutes.** Makes about 8 dozen.

Pumpkin Bars

DoLores Kounovsky

4 eggs	½ teaspoon cloves
1 cup salad oil	½ teaspoon salt
2 cups sugar	2 teaspoons cinnamon
1 (15 oz.) can pumpkin	½ teaspoon ginger
2 cups flour	½ teaspoon nutmeg
2 teaspoons baking powder	

Mix eggs, oil, sugar, and pumpkin. Sift together remaining ingredients and add to pumpkin mixture; mix well. Bake in a greased 12 x 18 x 1 jelly roll pan at **350° for 30 minutes.** Frost. Tastes like pumpkin pie--without all the work.

Frosting:

1 (6 oz.) package cream cheese	1 teaspoon vanilla
¾ stick margarine	4 cups powdered sugar
1 tablespoon cream or milk	

Beat cheese, butter, vanilla, and cream until soft. Add sugar until spreading consistency.

Grama's Pumpkin Bars

Kathryn Stanley

4 eggs	1 teaspoon vanilla
1 cup oil	2 cups flour
2 cups sugar	1 teaspoon soda
2 cups pumpkin (Deb Stanley's works really well)	1 teaspoon salt
	2 teaspoons pumpkin pie spice

Mix all ingredients, this will be thin. Bake in greased jelly roll pan at 350° for 20 minutes. Frost with **cream cheese frosting:**

4 oz. cream cheese	1 stick butter
1 teaspoon vanilla	3 ¾ cups powdered sugar

Mix until creamy, spread on cool bars.

Pumpkin Bars

Deb Stanley

2 cups sugar	1 cup oil
4 eggs	2 cups pumpkin (16 oz. can)
2 teaspoons baking powder	1 teaspoon soda
2 teaspoons cinnamon	½ teaspoon salt
1 teaspoon vanilla	2 cups flour

Mix all together. **Bake 20 minutes at 350°** on jelly roll pan. Use a cream cheese frosting.

Carrot Bars

Alice Sullivan

4 eggs	1 teaspoon nutmeg
2 cups sugar	3 small jars carrot baby food
1 1/3 cup cooking oil (scant)	Frosting:
2 cups flour	4 tablespoons oleo
2 teaspoons soda	2 (3 oz.) packages cream cheese
1 teaspoon salt	1 teaspoon vanilla
2 teaspoons cinnamon	1 pound powdered sugar

Beat eggs; add sugar, then oil. Add mixed dry ingredients. Add carrots last. Bake in 11 x 17 pan **30 minutes at 375°** or in 9 x 13 pan for **40 minutes at 350°**. Frost and spread with nuts. Makes lots of frosting.

Cranberry-Date Bars

DoLores Kounovsky

1 (12 oz.) package (3 cups) cranberries	½ teaspoon baking soda
1 (8 oz.) package chopped pitted dates	¼ teaspoon salt
¼ cup water	1 cup margarine or butter, melted
1 teaspoon vanilla	2 cups sifted powdered sugar
2 cups all-purpose flour	2 tablespoons orange or lemon juice
2 cups regular or quick rolled oats	½ teaspoon vanilla
1 ½ cups packed brown sugar	

For filling, in a medium saucepan combine cranberries, dates, and water. Cook covered, over low heat for 10-15 minutes or until cranberries pop, stirring frequently. Stir in 1 teaspoon vanilla. Set filling aside. In a large mixing bowl stir together flour, rolled oats, brown sugar, baking soda, and salt. Stir in the melted margarine or butter until well blended. Pat half of the oat mixture onto the bottom of a 13 x 9 x 2 baking pan. **Bake at 350° for 8 minutes.** Carefully spread filling over baked oat mixture. Sprinkle with remaining oat mixture. Pat gently. **Bake for 20-22 minutes** more or until golden brown. Cool in pan on a wire rack. For glaze, in a medium mixing bowl, combine powdered sugar, orange or lemon juice, and ½ teaspoon vanilla. Stir in enough additional juice, 1 teaspoon at a time, until of drizzling consistency. Drizzle glaze over cooled mixture in pan. Cut into bars. Makes about 32.

Oatmeal Carmelitas

Kim Toney

Crust:

2 cups flour
2 cups oatmeal
1 ½ cups brown sugar
1 teaspoon baking soda
½ teaspoon salt
1 ¼ cups margarine

Filling:

6 oz. package (1 cup) chocolate chips
½ cup chopped nuts
12 oz. jar caramel ice cream topping or
Homemade Caramel Sauce (next recipe)
3 tablespoons flour with ice cream topping **or**
4 tablespoon flour with Homemade Caramel

Heat oven to 350°. Grease 9 x 13 pan. Combine all crust ingredients on low until crumbly. Press half mixture into pan. Bake for 10 minutes. Sprinkle warm crust with chips and nuts. Combine caramel topping and flour. Drizzle over top. Sprinkle with reserved crust. Bake for an additional 18-22 minutes. Cool completely. Refrigerate 1-2 hours before cutting.

Homemade Caramel Sauce

Kim Toney

2 tablespoons margarine
2/3 cup brown sugar
½ cup corn syrup
½ cup vanilla ice cream

Melt margarine. Stir in brown sugar and syrup. Bring to a boil; cook until dissolved, about 1 minute, stirring constantly. Stir in ice cream. Return to boil. Remove from heat. Makes 1 cup.

Caramel Bars

Carmen & Bill Biddle

48 caramels
¾ cup cream or evaporated milk
1 cup + 2 tablespoons butter or margarine
1 cup + 2 tablespoons brown sugar
¾ teaspoon soda
½ teaspoon salt
1 ½ cups flour
1 ½ cups oatmeal
1 cup chocolate chips

Melt together caramels and cream or evaporated milk. Blend butter or margarine and brown sugar. Add soda, salt, flour, and oatmeal. Pat ¾ off oatmeal mixture into pan and **bake for 10 minutes at 350°**. Put caramel mixture on top. Add chocolate chips and sprinkle top with the remaining dough. **Bake another 15 minutes.**

German Chocolate Bars

Deb Stanley:

German chocolate cake mix
¼ cup evaporated milk
¼ cup regular milk
1 bag Kraft caramels
2/3 cup margarine
½ package chocolate chips

Mix evaporated milk and caramels; melt. Mix together cake mix, regular milk, and melted margarine. Put ¾ of this mixture in bottom of ungreased 9 x 13 pan. **Bake 6 minutes at 350°.** Pour caramel over top. Place chocolate chips over warm caramel. Swirl as they melt. Sprinkle with remaining dough over top. **Bake 15 minutes at 350°.**

Gary Nelson:

German chocolate cake mix
1 small can (2/3 cup) evaporated milk
14 oz. Kraft caramels
¾ cup melted butter
1 cup chocolate chips
1 cup chopped walnuts

Melt caramels with 1/3 cup evaporated milk. Combine cake mix, butter, and remaining milk and nuts. Stir until mixed. Pour half of dough into 9 x 13 pan. **Bake at 350° for 6 minutes.** Pour melted caramels over baked mixture. Sprinkle chocolate chips over caramels. Spread the rest of dough on top of mixture and **bake at 350° for 15 minutes.** It is impossible to spread last half of mixture, so make patties with last half of mixture. Cut when they are still slightly warm.

Kim Toney:

German chocolate cake mix
2/3 cup evaporated milk
1 bag caramels
¾ cup melted butter
chocolate chips

Heat caramels and 1/3 cup evaporated milk until melted; set aside. Combine cake mix, 1/3 cup evaporated milk, and butter. Put half of this mixture in 9 x 13 pan. **Bake for 6 minutes at 350°.** Sprinkle chocolate chips on and spread caramel over that. Put rest of dough on top--drop by spoonfuls. **Bake for 15-18 minutes.**

Kim calls these **Caramel Brownies.**

Editors' note: We couldn't decide on an easy way to incorporate everyone's ideas about how to make this one into one coherent recipe.

Oatmeal Chocolate Bars

Mueller Family--recipe from DyVonne Nelson

½ cup butter, softened
1 cup brown sugar
1 egg, unbeaten
1 ¼ cups flour
½ teaspoon soda
¼ teaspoon salt
1 ½ cups oatmeal

Filling:

1 can sweetened condensed milk
1 (6 oz.) bag chocolate chips
2 tablespoons butter
1 teaspoon vanilla

Mix together butter, brown sugar, egg, flour, soda, salt, and oatmeal. Pat half of this mixture in a 9 x 13 pan. Melt filling ingredients and stir well. (We melt them in a bowl in the microwave.) Pour over crust. Sprinkle with remaining oatmeal mixture. **Bake at 350° for 20-25 minutes.**

Chocolate Crunch Brownies

Kim Toney

1 cup butter or margarine, softened	½ teaspoon salt
2 cups sugar	1 (7 oz.) jar marshmallow creme
4 eggs	1 cup creamy peanut butter
6 tablespoons baking cocoa	2 cups semi-sweet chocolate chips (12 oz.)
1 cup flour	3 cups Rice Krispies
2 teaspoons vanilla	

In a mixing bowl, cream butter and sugar; add eggs. Stir in cocoa, flour, vanilla, and salt; spread in a greased 9 x 13 pan. **Bake at 350° for 25 minutes**, or until brownies are done. Cool. Spread marshmallow creme over cooled brownies. In a saucepan, melt peanut butter and chocolate chips over low heat, stirring constantly. Remove from heat, stir in cereal. Spread over marshmallow layer. Chill before cutting. Recipe says to store in refrigerator, but I don't-- it makes them too hard! Enjoy!

Oh Henry Bars

Harriet Stanley

½ cup white syrup	3 cups Rice Krispies
½ cup sugar	1 package butterscotch chips
1 cup + 2 tablespoons peanut butter (1 small jar)	½ cup chocolate chips

Melt white syrup and sugar together until it bubbles. I use the microwave. Then add peanut butter and heat. When bubbly, add Rice Krispies; stir; pat into 9 x 13 pan. I always double this and put in jelly roll pan. Frost with chips, melted together--watch this and keep stirring. Takes 15-20 minutes. Keeps well in refrigerator.

Mississippi Mud Bars

Kim Toney

½ cup softened butter	¼ teaspoon salt
1 ½ cups sugar	1 cup coconut
3 eggs	1 cup walnuts, toasted and chopped (divided)
1 tablespoon vanilla	1 (7 oz.) jar marshmallow creme
1 ½ cups flour	½ cup miniature semisweet chocolate chips
½ cup unsweetened cocoa powder	

Beat butter and sugar until fluffy. Beat in eggs and vanilla. On low, stir in flour, cocoa, and salt. By hand, stir in coconut and ¾ cup walnuts. Spread in greased 9 x 13 pan and **bake 30 minutes at 300°**. Remove from oven and spread with marshmallow creme. Sprinkle with chocolate chips and remaining walnuts. **Bake 5-8 minutes** until marshmallow is almost set and chocolate is melted.

Southwestern Bars

Kim Toney

¾ cup margarine	1 ½ cups flaked coconut
1 box German chocolate cake mix	1 cup chopped nuts
3 cups small marshmallows	1 can sweetened condensed milk
6 oz. butterscotch chips	

In oven, melt margarine in 15 x 10 pan. Sprinkle remaining ingredients over. **Bake at 350° for 25 minutes.**

Lemon Bars

Joyce Mueller--recipe from her mom, Gladys Nelson

Crust:

1 cup flour
½ cup butter
¼ cup powdered sugar

Filling:

1 cup sugar
2 tablespoons flour
½ teaspoon baking powder
2 eggs, well beaten

Filling, cont.:

3 tablespoons lemon juice

Frosting:

1 ½ cups powdered sugar
1 teaspoon vanilla
2 tablespoons butter
2 teaspoons lemon juice
cream or milk

Mix crust ingredients and put into an 8-inch square pan. **Bake 20 minutes at 350°.** Combine filling ingredients. Pour over first layer. **Bake 25 minutes at 350°.** Cool. Mix together powdered sugar, vanilla, butter, and lemon juice for frosting. Add enough cream to spread. Frost bars.

Lemon Squares

Alice Sullivan

1st Part:

½ cup butter or oleo
1 cup flour
½ cup powdered sugar

2nd Part:

1 cup sugar

2 tablespoons flour
¼ teaspoon baking powder
2 eggs
1 tablespoon lemon rind
2 tablespoons lemon juice

Mix butter, 1 cup flour, and powdered sugar as for pie crust. Pat into 9-inch pan. **Bake 15 minutes at 350°.** Mix 2nd part ingredients and pour over crust. **Bake 20 minutes at 350°.** Dust with powdered sugar. Cut into squares.

Lemon Bars

Matt Stanley

2 cups flour	6 tablespoons lemon juice (Minute Maid or fresh juice)
½ cup powdered sugar	
1 cup butter	2 cups sugar
4 eggs	powdered sugar for dusting
1 tablespoon flour	

Mix 2 cups flour, powdered sugar, and butter with pastry cutter. Press in bottom of greased pan and **bake 20 minutes at 350°**. While crust is baking, beat eggs, 1 tablespoon flour, lemon juice, and sugar. Pour this over baked crust and bake for an additional **25 minutes at 350°**. When the bars are cool, dust with powdered sugar. You can cut these in various shapes to dress them up.

Cherry Danish Bars

Mueller Family

2 ½ cups flour	1 tablespoon sugar
1 cup shortening	1 can cherry pie filling
1 egg yolk + enough milk to make 2/3 cup liquid (reserve egg white)	1 cup powdered sugar
	1 tablespoon water
1 teaspoon salt	1 teaspoon vanilla

Mix together flour, shortening, egg yolk, milk, salt, and sugar as for pie crust. Roll out half of pastry to fit jelly roll pan. Press on sides. Spread pie filling over crust. Roll out remaining dough, cover, and seal. Beat egg white and brush over crust. **Bake at 375° for 40 minutes**. While warm, drizzle with glaze of powdered sugar, water, and vanilla. You may need to add more water to obtain drizzling consistency.

Old Norwegian Lefse

Matt Stanley

5 large potatoes, peeled	½ cup sweet cream
1 teaspoon salt	3 tablespoons butter
Flour (½ cup for each cup mashed potatoes)	

Boil potatoes and mash very fine. Add cream, butter, and salt. Beat until light and let cool; add flour. Take a piece of the dough, roll as for pie crust, rolling as thin as possible and as large as it will go on griddle. Bake until a light brown, turning frequently to prevent scorching. Pile on a plate, buttering each one. You can sprinkle cinnamon and sugar on them for a special treat. They are necessary when you are eating lutefisk.

Lefse

Joyce Mueller

8 cups cooked, riced potatoes
8 tablespoons butter
½ cup cream

1 tablespoon salt
3 cups flour

Put cooked potatoes through ricer while hot, then use a mixer to mash with butter, cream and salt. Allow to cool. When mashed potatoes are cold, mix in flour. Divide into balls and roll thin, using a floured pastry cloth and covered, floured rolling pin. Bake on griddle just until they start to turn brown, turning once with a long, flat lefse stick. I stack them between clean dish towels with a large plastic bag under towels and on top to keep them moist. Let them cool slowly this way. (I usually leave them overnight.) Then package and refrigerate or freeze. To serve, spread with butter and sugar.

DropBooks

Pies & Desserts

DropBooks

Rhubarb Dessert

Eunice Nelson

3 cups graham cracker crumbs	1 tablespoon butter
¾ cup melted butter	red food coloring
4 cups chopped rhubarb	1 (8 oz.) tub Cool Whip
1 ¼ - 1 ½ cups sugar	1 cup miniature marshmallows
3 tablespoons cornstarch	1 package instant vanilla pudding, prepared

Combine graham cracker crumbs and ¾ cup butter. Pat mixture into 9 x 13 pan, reserving 1/3 cup. Bake 5 minutes at 350°. Boil rhubarb, sugar, and cornstarch until thick. Add 1 tablespoon butter and food coloring. Pour over crust; chill. Combine Cool Whip and marshmallows and spread on top of chilled layer. Mix up pudding. Let set a little before spreading on Cool Whip. Sprinkle with reserved graham cracker crumbs.

Rhubarb Crunch

Harriet Stanley

8 cups diced rhubarb	1 cup oatmeal
boiling water	1 cup butter
1 cup brown sugar	3 cups sugar (I always use less.)
1 cup flour	½ cup flour

Cover rhubarb with boiling water; let stand 10 minutes. While soaking, mix together brown sugar, 1 cup flour, oatmeal, and butter until crumbly. Drain rhubarb; mix in sugar and ½ cup flour. Pour into sprayed pan; sprinkle with brown sugar mixture. **Bake at 350° until brown, about 1 hour.**

Strawberry-Rhubarb Puff

Joyce Mueller

3 cups rhubarb, cubed	2 tablespoons sugar
1 pint strawberries, cut up	1/3 cup vegetable oil
1 ½ - 2 cups sugar	2/3 cup milk
½ cup water	Butter or margarine
2 cups flour	Sugar
1 tablespoon baking powder	Cinnamon
1 teaspoon salt	

Heat oven to **450°**. Mix rhubarb, strawberries, sugar, and water in 9" square pan or large casserole. **Cook 5 minutes**. Mix flour, baking powder, salt, and 2 tablespoons sugar. Stir in oil and milk only until dry ingredients are moistened. Drop by spoonfuls onto hot fruit, making 9 biscuits. Make a hole in top of each biscuit and put a little butter, sugar, and cinnamon in each. **Bake 20-25 minutes**. Serve warm. Works well to bake while eating dinner, then have warm for dessert.

Winter Strawberry-Rhubarb Puff: Follow recipe above, except use 1 (1 pound) package frozen rhubarb, thawed, and 1 (10 oz.) package frozen strawberries, thawed. Use only ½ cup sugar with fruit. Omit ½ cup water.

Strawberry Dessert

Kim Toney

2 cups crushed pretzels	1 cup sugar
½ cup sugar	2 packages strawberry jello
¾ cup melted butter	2 cups boiling water
8 oz. cream cheese	2 packages partially thawed strawberries
1 large Cool Whip	

Mix crushed pretzels, ½ cup sugar, and butter. Press in a 9 x 13 pan; **bake 10 minutes at 350°**. Mix cream cheese, Cool Whip, and 1 cup sugar. Spread on crust. Combine jello, water, and strawberries. When jelled, spread over top.

Blueberry Dessert

Mueller Family

12 graham crackers, crushed fine (1 cup crumbs)	1 teaspoon vanilla
½ cup butter	2 beaten eggs
1 cup sugar	1 can blueberry pie filling
8 oz. cream cheese	1 cup cream, whipped

Mix graham cracker crumbs, butter, and ½ cup sugar well. Press in 9 x 13 pan. Cream cream cheese, ½ cup sugar, and 1 teaspoon vanilla. Add eggs; mix well. Spread over crust. **Bake 15 minutes at 375°**. Cool. Spread with blueberry pie filling. Top with whipped cream. Cool several hours. Sprinkle with graham cracker crumbs just before serving. This recipe may be made with cherry pie filling, but we always make it blueberry. This has become our traditional Christmas dessert--usually the only day of the year we ever make it, but everyone loves it. "It wouldn't be Christmas without Blueberry Dessert."

Raspberry Dessert

Eunice Nelson

2 (10 oz.) packages frozen red raspberries in syrup	50 large marshmallows
1 cup water	1 cup milk
½ cup sugar	2 cups heavy cream, whipped
2 teaspoons lemon juice	1 ½ cups graham crackers
4 tablespoons cornstarch	¼ cup chopped nuts
¼ cup cold water	¼ cup butter, melted

Heat raspberries with 1 cup water, sugar, and lemon juice. Dissolve cornstarch in cold water; stir into raspberries and cook until thick and clear. Cool this thoroughly. Melt marshmallows in milk over boiling water. Cool this thoroughly. Whip cream and fold in cool marshmallow mixture. Mix cracker crumbs, nuts, and butter. Press firmly into bottom of a 9 x 13 pan. Spread marshmallow mixture over crumbs. Allow this to harden by cooling it. Spread raspberry mixture over top. Refrigerate until firm. Serves 15.

Peach Cobbler

Kathryn Stanley

2 large (1 ½ pound) cans peaches, drain one 2 sticks butter
1 yellow cake mix Cinnamon

Pour peaches including juice from one can in 9 x 13 pan. Sprinkle dry cake mix over peaches and slice butter over the top; sprinkle with cinnamon. **Bake at 350° for one hour** or until top is golden brown. Serve warm with ice cream. I brought this with me from the sale barn in Texas where we used to live. Everyone that has eaten it thinks it is great.

Apple Crisp Pizza

Eunice Nelson

Pastry:	Apple Layer:	Topping:	Drizzle Glaze:
2 cups flour	2/3 cup sugar	½ cup flour	Caramel topping
1 cup shortening	2 tablespoons flour	1/3 cup brown sugar	or dip
1 teaspoon salt	1 teaspoon cinnamon	1/3 cup rolled oats	
½ cup milk (I use less.)	4 medium apples	1 teaspoon cinnamon	
		¼ cup butter, softened	

Combine pastry ingredients with a fork and roll pastry to fit a 12" pizza pan. Combine sugar, flour, and cinnamon for apple layer. Peel and cut apples into ½" slices. Combine apples with sugar-cinnamon mixture. Arrange apples in a single layer in a circular pattern to completely cover pastry. Mix topping ingredients; sprinkle over apples. Bake at 350° for 30-40 minutes. Remove from oven and immediately drizzle with caramel topping or dip. Serve warm with ice cream, if desired

Apple Pudding

Carl Pearson

Sliced apples	½ cup milk
1 tablespoon butter or margarine	1 cup flour
1 egg	1 teaspoon baking powder
½ cup sugar	

Fill buttered baking dish with sliced apples. Mix other ingredients together and put on top of apples. Bake in a moderate oven until brown.

Squash (or Pumpkin) Pudding

Carl Pearson

1 ½ cups canned or cooked squash	1/8 teaspoon allspice
1 cup brown sugar	2 tablespoons molasses
½ teaspoon salt	3 eggs, beaten
1 teaspoon cinnamon	1 cup milk
1 teaspoon ginger	

Combine first seven ingredients. Mix well. Add milk and eggs. Pour into greased and floured casserole. **Bake about 1 hour at 425°.** Can be used for pie filling. 40-45 minutes.

Fruit Pizza

Mueller Family & Deb Stanley

Crust:

½ cup powdered sugar
1 ½ cups flour
¾ cup soft margarine (Mueller)
-or-
¾ cup cold butter (Deb)

First Layer:

1 (8 oz.) package cream cheese,
softened
1 teaspoon vanilla
squirt lemon juice (Deb)
½ cup powdered sugar (Deb)
-or-

Second Layer: strawberries,
kiwi, peaches, grapes, bananas,
blueberries, mandarin oranges,
etc.

½ cup granulated sugar
(Mueller)

Glaze:

2 ½ tablespoons
cornstarch
1 cup pineapple juice
¾ cup sugar
1 teaspoon lemon juice
(Mueller)
-or-
1 tablespoon lemon juice
(Deb)

Mix together crust ingredients; pat into pizza pan. **Bake at 300° for 10-15 minutes, no longer** (Mueller) **-or-** at **350° for 10-12 minutes** (Deb). Cool. Beat together cream cheese and other first layer ingredients until creamy. When crust has cooled, spread mixture over top of crust. Arrange any variety of cut up fruits atop cream cheese layer in an interesting pattern. Combine glaze ingredients in saucepan, mixing cornstarch with a small amount of the pineapple juice before adding to pan. Heat to a boil; cook until thickened.

Deb: Pour glaze over fruit while glaze is warm. If using bananas, soak in pineapple juice to keep from turning dark. Best if eaten within 5-6 hours.

Mueller: We like to prepare the glaze before assembling the rest of the pizza. Allow it to cool in refrigerator, then spread over pizza when cold. Works best to refrigerate pizza and allow layers to "gel" together before slicing.

Heavenly Mint Mousse

Tricia Diehl

6 oz. Andes creme de menthe mints
¼ cup hot water

4 egg yolks at room temperature
½ pint whipping cream

Place mints in small pan or top of double boiler. Set over hot (not boiling) water. Cover and allow to melt 10 minutes. Stir with whisk until smooth. Remove from heat. Whisk in hot water. Cover and set aside. Beat egg yolks well. Stir small amount of mint mixture into yolks, then stir yolks into mint mixture. In a cold bowl with cold beaters, beat cream until very stiff. Fold mint mixture into whipped cream. Spoon into dessert dishes and refrigerate. Top with cream and one Andes mint.

Mocha Cheesecake

Kathryn Stanley

24 oz. cream cheese
1 cup sugar
2 eggs
1 (8 oz.) package semisweet chocolate, melted

½ cup double strength cold coffee
1 teaspoon vanilla
1 cup sour cream
Graham cracker crust (10" spring form pan)

Mocha Cheesecake, continued

Combine cream cheese, sugar, and eggs; blend until smooth. Add melted chocolate to 2 tablespoons of the sour cream; add to cream cheese mixture; blend in the coffee and vanilla until all is mixed. Fold in remaining sour cream. Pour into 10-inch graham cracker crust in a spring form pan. **Bake 45 minutes in 350° oven.** Cake will be soft.

Pie Crust

Olive Jacobson--recipe from Marliss Peterson

2 ½ cups flour	4 tablespoons cold water
1 cup Crisco	1 egg

Cut Crisco into flour with pastry cutter. Mix egg and water together and add to flour mixture. Use a fork to mix. Do not overmix or crust will be tough. Makes 2 pie crusts.

Glazed Strawberry-Rhubarb Pie

Eunice Nelson

Pastry for 2-crust pie	2 cups fresh strawberries
1 ¼ cups sugar	2 cups (1" pieces) fresh rhubarb
1/8 teaspoon salt	2 tablespoons butter
1/3 cup flour	

Combine sugar, salt, and flour. Arrange half of berries and rhubarb in pastry lined 9" pan. Sprinkle with half of sugar mixture. Repeat with remaining fruit and sugar mixture. Dot with butter. Put on top crust. **Bake at 350° for 45 minutes** or until rhubarb is done.

Pecan Pumpkin Pie

Gary Nelson

1 (29 oz.) can pumpkin pie mix	2 teaspoons cinnamon
1 (5 oz.) can evaporated milk	1 Pillsbury yellow cake mix with pudding
3 eggs, lightly beaten	½ pound butter, melted and cooled slightly
1 cup dark brown sugar	1 ½ cups chopped pecans
½ teaspoon salt	

Preheat oven to **350°**. Line two 9" pie tins with waxed paper. Mix together the pumpkin, milk, sugar, eggs, salt, and cinnamon. Pour into pans. Sprinkle cake mix over the top. Distribute chopped pecans over cake mix and drizzle melted butter over all. **Bake 1 hour.** Chill. Invert pie and cut into wedges.

Caramel Sauce:

2 sticks butter	1 cup heavy cream
2 cups dark brown sugar	

Melt butter in heavy saucepan. Stir in the brown sugar and cream. Cook over medium heat, stirring constantly, until all is melted and blended. Whisking the sauce helps to bring it together. Serve warm. Refrigerate what is not used, reheat on low heat.

Sweet Potato Pie

Kenney Robinson

3 large eggs	½ teaspoon allspice
¾ to 1 ¼ cup sugar, depending on sweetness	¼ teaspoon nutmeg
of potatoes	1 cup heavy cream
dash salt	3 cups cooked, mashed sweet potatoes
1 teaspoon cinnamon	1 unbaked 10-inch pie shell

Beat eggs well. Add sugar, salt, and spices. Mix thoroughly. Add cream and stir. Add mashed potatoes and mix thoroughly. Turn into pie shell and **bake in 350° pre-heated oven for one hour or until firm.**

Coffee Toffee Pie

(Blum's Restaurant Sacramento and S.F.)

Gary Nelson--recipe from his daughter, Tricia Diehl

Pastry Shell:

½ package pie crust mix
¼ cup brown sugar, packed
¾ cup finely chopped
walnuts (use blender)
1 square unsweetened
chocolate, grated
1 teaspoon vanilla extract

Filling:

½ cup soft butter or margarine
¾ cup granulated sugar
1 square unsweetened chocolate,
melted and cooled
1 teaspoon instant coffee
2 eggs

Topping:

2 cups heavy cream
2 teaspoons instant coffee
(1 - 1 ½ if you want it
weaker)
½ cup confectioners sugar
Chocolate curls made with
sweet cooking chocolate

DropBooks

Preheat oven to **370°**. Make pastry shell: In medium bowl, combine pie crust mix with brown sugar, walnuts, and grated chocolate. Add 1 tablespoon water and the vanilla; using fork, mix until well blended. (You can add just a tiny bit more water; it's supposed to be a dry crust, but not too dry.) Turn into well-greased 9-inch pie plate; press firmly against bottom and side of pie plate. (Be sure the pan is greased really well as this tends to stick. Using lots of PAM is good.) **Bake for 15 minutes**. Cool pastry shell in pie plate on wire rack. Meanwhile, make filling: In small bowl with electric mixer at medium speed, beat butter until creamy. Gradually add sugar, beating until light. Blend in cool melted chocolate and instant coffee. (Note: Be sure the chocolate is cool. If it isn't, it changes the texture of the filling. The filling is best if it's beaten really well.) To the filling, add 1 egg; beat 5 minutes. Add remaining egg; beat 5 minutes. Turn filling into cooled baked pie shell. (Be sure pie shell is cool or filling will melt, changing its texture.) Refrigerate pie, covered, overnight. Make topping the next day: In large bowl, combine cream with 2 teaspoons coffee and sugar. Refrigerate mixture, covered, one hour. Beat cream mixture until stiff. Decorate pie with topping using pastry bag with #6, or larger decorating tip, if desired. Garnish with chocolate curls. Refrigerate at least two hours. Note: If you use freeze-dried coffee, crush it between two spoons to make it into a powder before using in recipe, as it will not dissolve otherwise. You can use Dream Whip or Cool Whip for the topping, but real cream is better. This pie freezes beautifully either before or after adding the topping. If you freeze after adding topping, don't cover with plastic wrap until it is completely frozen. **To make chocolate curls:** Buy sweet cooking chocolate. Freeze it. While still frozen, use a carrot peeler (as though you're peeling a carrot) to make chocolate curls. If the chocolate is very hard and frozen, they will not be curls, but specs of chocolate. As the chocolate begins to warm just a bit, if you peel along the edges, you'll get great curls.

Peppermint Pie

Joan Nelson

24 Oreo cookies	12 oz. Cool Whip
¼ cup melted butter	½ cup crushed peppermint candies (about 20)
10 ½ oz. mini marshmallows	Red food coloring
1 cup milk	

For crust, crush cookies and mix with melted butter. Press into 2 pie plates and chill. Melt marshmallows in milk over low heat. Cool in refrigerator until cool enough not to melt Cool Whip. Mix in Cool Whip, peppermints, and food color (until pink) Pour into crusts and chill. Garnish with peppermints or greenery.

Holiday Mint Pie

Kim Toney

Graham cracker crust	¼ teaspoon peppermint extract
1 cup crushed Keebler Grasshopper Fudge	1 (8 oz.) tub Cool Whip
Mint Cookies (1 box enough for 2 pies)	6-8 drops green food coloring
3 tablespoons hot water	Red hots
1 (3 oz.) package cream cheese	Spearmint leaves
1/3 cup sugar	
2 tablespoons milk	

Mix cookies and water. Spread over crust. Beat cream cheese, sugar, milk, and peppermint. Fold in Cool Whip. Divide in half. Add food coloring to one half. Fill crust with alternate dollops of green and white mixture. Smooth top. Chill 3 hours. Top with candies (to look like holly).

DropBooks

Beverages, Snacks, Jam, & Pickles

DropBooks

Scandinavian Egg Coffee

Harriet Stanley

In large coffee pot, bring 4 ½ quarts water to boil. Combine 1 ½ cups coffee (you can use less) and 1 egg white, reserving shell. Stir the coffee-egg mixture into the boiling water. Return to boil. Remove from heat and allow to steep for 2 minutes. Pour in just enough cold water to settle grounds. Strain and serve.

Orange Spice Tea

Joan Nelson

1 cup instant tea	1 ½ teaspoons cinnamon
2 cups sugar	1 teaspoon ground cloves
2 cups Tang	Red hots (optional)
1 package lemonade mix (unsweetened)	

Mix all ingredients together. Garnish with red hots, if desired. Store in an airtight container. To serve, stir 1 tablespoon per 6 oz. glass of hot water. Makes 44 oz. of mix. Makes great gifts in winter!

Peach Slush

Greta Jacobson

1 (6 oz.) can frozen lemonade	2 (6 oz.) cans water
2 pitted, peeled peaches	crushed ice
¼ cup sugar	

Blend in the blender until the consistency of slush.

Irish Cream

Kathryn Stanley

½ cup sugar	½ teaspoon vanilla
½ cup whiskey (real smooth/good whiskey)	¼ teaspoon almond extract
1 teaspoon instant coffee	1 cup light cream
1 teaspoon cocoa	1 cup heavy cream

A food processor works great for this. Mix everything but the cream; slowly add the cream while the processor is running. This is a very strong recipe. I usually add more cream or less whiskey. I put this in fancy bottles and give as gifts during the holidays.

Herbed Cheese

Deb Stanley

8 oz. cream cheese	1 tablespoon Dijon mustard
1 tablespoon garlic	1 teaspoon dill weed
2 tablespoons fresh minced parsley	dash tobasco
1 tablespoon minced onion	

Combine all ingredients. Can be placed in decorative bowl or placed on hors d'oeuvre plate with pastry tube.

Ham Pretzel Pleasers

Eunice Nelson

3 oz. cream cheese	¼ cup chopped pecans
1 cup ground ham	Pretzel sticks
¼ cup Worcestershire sauce	½ cup snipped parsley
Onion juice or grated onion, to taste	

Combine cream cheese, ground ham, pecans, Worcestershire sauce, and onion. Form into balls. Roll in crushed parsley and stick pretzels in each ball to serve. Note: do not put pretzels in until ready to serve as they will become soggy. Can omit parsley and pretzels and serve on crackers.

Mexican Cheese Dip

Deb Stanley

Basic Recipe:

½ box Velveeta cheese, cubed (1 pound)	½ can diced <u>mild</u> chili peppers
1 can cheddar cheese soup	

Can melt in microwave for quick sauce or stove or crockpot. Serve with your favorite tortilla chips.

Variations: Put in a jar of salsa with cheeses instead of diced peppers. (Use hotter salsa if you like it spicy.)

For large crowds: Hearty Cheese Dip--brown 1 pound ground beef; drain. Add 1 package taco seasoning mix, full can diced mild chili peppers, 2 pound box Velveeta (cubed), and 2 cans cheddar cheese soup.

Sausage Dip

DoLores Kounovsky

1 (8 oz.) package cream cheese	stewed tomatoes (1 can + a little of the juice)
1 (12 oz.) package sour cream	1 (4 oz.) chopped green chili
1 pound ground pork sausage	salt to taste
diced green pepper	

Brown sausage and put everything else in Crock Pot. Add sausage. Stir to mix as it warms. When warm, serve with crackers and tortilla chips for dipping.

Cheese Dip

Deb Stanley

2 (8 oz.) packages cream cheese
¼ pound shredded colby or cheddar
1 cup plain yogurt

1 tablespoon Worcestershire sauce
2 tablespoons grated onion
¼ cup finely diced peppers

Soften cheese. Beat all ingredients until blended. Chill 8 hours.

Smoked Fish

Gary Nelson

½ gallon water
1 cup salt (uniodized)
1 pound dark brown sugar
½ teaspoon garlic powder

½ teaspoon seasoned salt
1 ½ teaspoons Wright's liquid smoke
½ teaspoon seasoned pepper
4 tablespoons molasses

Soak fish in mixture of above ingredients for approximately 6 hours if fish is fresh. (2-3 hours if fish has been previously frozen.) **Do not** use a metal container. Pat dry with towel. Let stand on racks 1 hour. Season with lemon pepper. Soak wood chips (apple, cherry, hickory, mesquite) in water for about ½ hour before you put on grill. Use about 3 sets of chips. Then continue to dry at very low heat until desired moistness. Let cool for 12 hours.

Trout: 1 ½ - 2 hours

Salmon: 1" - 1 ½" - 3 - 3 ½ hours

Have used for turkey breast. Brine overnight.

Can also use to make jerky.

Spiced Nuts

Richard Jacobson

1 cup granulated sugar
½ teaspoon cinnamon
1/8 teaspoon cream of tartar

½ cup boiling water
1 ½ cups nut meats
½ teaspoon vanilla

Mix sugar, cinnamon, cream of tartar, and water. Boil to 246°. (Firm ball in cold water.) Add nut meats. Add vanilla. Stir until the mixture sugars. Separate nuts on waxed paper. Let cool and store in tight container.

Peanut Brittle

Deb Stanley

1 cup white syrup
½ cup water
2 cups sugar
1 package raw peanuts

2 tablespoons butter
½ teaspoon soda
1 teaspoon vanilla
1 teaspoon salt

Bring syrup, water, and sugar to 230°. Remove from heat. Add peanuts and cook to 300°. Add butter, soda, vanilla, and salt. Stir quickly and pour into buttered jelly roll pan. Break when cool.

Peanut Brittle

Kathryn Stanley

2 cups sugar	1 cup butter
1 cup light corn syrup	2 cups raw peanuts
½ cup water	1 teaspoon baking soda

In a 3-quart saucepan, heat together sugar, corn syrup, and water, stirring until sugar dissolves. When syrup boils, blend in butter. Stir frequently after temperature reaches 230°. Add peanuts when temperature reaches 280°. Stir constantly to hard crack stage (305°). Remove from heat; quickly stir in soda, mixing well. Pour onto two buttered cookie sheets. Loosen from pans when candy hardens. Break into pieces. Makes 2 ½ pounds. Note: Be sure to have sheets buttered ahead of time and on a towel or something as this is hot! Marty's Mom found this recipe when she came and stayed at our home this last Christmas. I never had Peanut Brittle turn out, so she told me to give it a try. I did and IT TURNED OUT! So if it works for me, it will work for anyone!

English Toffee

Richard Jacobson

1 cup sugar	1 teaspoon vanilla
1 cup butter	1 (8 oz.) chocolate bar
3 tablespoons water	¾ cup finely chopped pecans

Combine sugar, butter, and water in saucepan and cook to hard crack stage or 300° on candy thermometer, stirring constantly. Add vanilla and pour into a buttered 9 x 9 pan. Place chocolate bar on top and spread evenly when melted. Sprinkle pecans over top. Cool thoroughly and break into pieces. ¾ cup of chopped pecans can be put on bottom of 9 x 9 pan and hot mixture poured over them.

Glass Candy

Stacy Mueller

2 cups sugar	1 teaspoon anise, lemon, or peppermint
1 cup water	extract
¾ cup white syrup	food coloring

Grease a jelly roll pan and set aside. Boil sugar, water, and syrup to 280° or hard ball stage in a large saucepan. Add flavoring and appropriate color food coloring, stirring in quickly. Pour into greased pan. Spread quickly. Allow mixture to cool at room temperature--it will harden quickly. Crack into pieces and remove from pan when hardened. Candy is clear and resembles panes of colored glass. This could be used to make lollipops. Be sure to use a larger pan than you think you'll need--this bubbles up and isn't something you want all over your stovetop. (I speak from experience.) Put a towel under jelly roll pan to protect surface from heat.

Quick Caramel Corn

Joan Nelson

5 quarts pop corn	½ cup butter
1 cup brown sugar	¼ cup light Karo syrup
1 teaspoon salt	½ teaspoon baking soda

Pop corn and place in brown paper grocery sack. Combine sugar, salt, butter, and syrup in microwave bowl. Microwave on high for 4 minutes. Stir halfway through. When finished, add baking soda and mix well. (Will turn to caramel.) Pour topping over popcorn in bag. Fold top of bag over 2 or 3 times and shake to mix well. Place in microwave for 1 ½ minutes and shake well, take out and shake. Microwave for 1 ½ minutes, then shake. Microwave for 45 seconds, then take out and shake. Microwave for 30 seconds, then shake. Pour onto waxed paper or cookie sheets to cool and throw away the bag.

Caramel Corn

Sara Mueller

8 cups popped corn	3 tablespoons light corn syrup
¾ cup packed brown sugar	¼ teaspoon baking soda
1/3 cup butter or margarine	¼ teaspoon vanilla

Remove all unpopped kernels from popped corn. Put popcorn into a 17 x 12 x 2 baking pan. I use the bottom part of our broiler pan. In a 1 ½ quart saucepan, combine sugar, butter, and corn syrup. Cook and stir over medium heat until butter melts and mixture comes to boiling. Cook, stirring occasionally, to 255° (hard ball stage), about 4 minutes more. Remove from heat. Add soda and vanilla. Pour over popcorn; stir to coat. **Bake in a 300° oven for 15 minutes; stir. Bake 5 minutes more.** Transfer to large bowl; cool. Good for giving as gifts.

Fanny Farmer Fudge

Joyce Mueller

4 ½ cups sugar	¼ pound margarine
1 large can evaporated milk	3 teaspoons vanilla
3 (6 oz.) packages chocolate chips	2 cups chopped nuts

Bring sugar and milk to a boil. Boil 6 minutes. Remove from heat. Add chocolate chips, margarine, and nuts. Put into buttered 9 x 13 pan and cool.

Rhubarb Jam

Harriet Stanley

5 cups rhubarb	1 small box raspberry jello
4 cups sugar (I use less.)	

Mix rhubarb and sugar. Let stand overnight. In morning, boil mixture 5 minutes. Add jello. Put in sterile jars. I freeze this.

Slicer Refrigerator Pickles

Olive Jacobson--recipe from Frances Edholm

1 cup onion rings	1 cup white vinegar
1 green pepper, sliced	1 tablespoon salt
1 red pepper, sliced	1 tablespoon celery seed
2 cups white sugar	

Slice into bowl. Mix well. Leave at room temperature for 3 to 4 hours. Refrigerate. Ready to eat in a day.

Frozen Cucumbers

Deb Stanley

2 quarts peeled and sliced cucumbers (1/8 - 1/4" thick)	2 teaspoons pickling salt
2 onions, sliced	1 1/2 cups sugar
	1/2 cup dark vinegar

Sprinkle salt over cucumbers and onions. Let stand 2 hours. Do not drain. Add sugar and vinegar. Let stand 1 hour. Put in containers and freeze. Great when you have extra slicers and you like that fresh taste in January!!

Dill Pickles

Joyce Mueller--recipe from her mom, Gladys Nelson

Cucumbers	Alum
Dill	Water (see chart for water, vinegar, & salt)
Sugar (1 teaspoon per jar)	Vinegar (1 part vinegar to 2 parts water)
Garlic	Pickling Salt (1 cup salt to 20 cups liquid)

Put cucumbers and dill in quart jars. In each jar, add sugar, garlic, and alum. Boil together water, vinegar, and pickling salt. Refer to chart below. Using city water may not give you good results. Pour hot liquid over cukes. Seal and cover jars with boiling water. Let cool (overnight).

Liquid	Water	Vinegar	Pickling Salt
5 cups	3 1/3 cups	1 2/3 cups	1/4 cup
6 cups	4 cups	2 cups	3/10 cup (4 4/5 Tbsp.)
8 cups	5 1/3 cups	2 2/3 cups	2/5 cup (6 2/5 Tbsp.)
10 cups	6 2/3 cups	3 1/3 cups	1/2 cup
34 cups	22 2/3 cups	11 1/3 cups	1 7/10 cups

Dill Pickles

Deb Stanley

1 tablespoon pickling salt
½ cup vinegar
1 teaspoon sugar

1/8 teaspoon pickling spice
Dill
Garlic

Can be made by the quart or pint. No brine sitting around till the next batch!! Cut in half for pints. Measure for each jar individually. Pack pickles; use amounts above for each quart. Fill jars to neck with water. (Do not use soft water.) Put lids on jars and put in canner; cover with water. Bring to boil; remove from heat. I use a pressure cooker. 15 pounds pressure for 10 minutes.

Mustard Pickles

Olive Jacobson--recipe from her mom, Gladys Nelson

1 tablespoon salt
1 tablespoon ground mustard
2 tablespoons sugar

Cucumbers
Scant cup vinegar
Water

Mix together salt, mustard, and sugar. Put in quart jar. Fill with cucumbers. Add scant cup of vinegar, then fill with water.

Beet Pickles

Deb Stanley

2 cups white sugar
2 cups water
2 cups vinegar
1 teaspoon whole cloves

1 teaspoon allspice
1 tablespoon cinnamon
Cooked, peeled beets

Put spices in cloth in liquid. Simmer 15 minutes. Pour over beets in jars and seal.

Dilly Beans

Gary Nelson

2 pounds green beans, trimmed
1 teaspoon cayenne pepper
4 cloves garlic
4 heads dill

2 ½ cups water
2 ½ cups vinegar
¼ cup salt

Pack beans lengthwise into hot jars leaving ¼" head space. To each pint, add ¼ teaspoon cayenne pepper, 1 clove garlic, and one head of dill. Combine remaining ingredients and bring to a boil. Pour boiling hot mixture over beans, leaving ¼" of head space. Adjust caps, process pints 10 minutes in boiling water bath. Let stand about 2 weeks before testing to allow the flavor to develop.

Large volume: 40 pounds beans = 75 jars

3 gallons vinegar, 2-3 boxes salt, lots of dill, 1-2 heads garlic (1 clove per jar)

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